



MONTGRAS

R E S E R V A

2017 Carmenere



TECHNICAL SHEET

Varietal Composition:
85% Carmenere and 15% Merlot

Denomination of Origin:
Colchagua Valley

Vineyards:
MontGras

Training System:
Vertical Shoot positioning, Lyre and GDC.

Irrigation System:
Drip

Harvest:
The grapes were selected and hand-harvested starting from April 6 onwards.

Vinification Process:
The clusters were destemmed and inoculated with selected yeast ready for fermentation at a maximum temperature of 28°C-30°C / 82°F-86°F, with just 3 pump overs per day.

Ageing Process:
80% of the wine had oak contact for 5 months.

Ageing Potential:
This wine can be enjoyed immediately or cellared for 6 years.

Service T°:
16°C-18°C / 61°F-64°F.

Food Pairing:
This wine pairs very well with spicy food, such as Indian or Mexican dishes.
It is also an excellent accompaniment with some pasta or pork dishes with sweet and sour sauces and cooked vegetables.

ANALYSIS

Alcohol: 13.5%
Residual Sugar: 2.96 g/l
Volatile Acidity: 0.71 g/l
Total Acidity: 5.45 g/l
pH: 3.62

Winemaker's Comments

This wine is an intense, very deep, dark purple colour. It has aromas of ripe, sweet black fruits, such as blackberries mixed with some spicy notes of black pepper.

It has a good volume in the mouth, with round tannins and a soft texture. The dark fruits are at the forefront and are perfectly balanced with some subtle notes from the ageing process. The finish is long.

This wine is well worth tasting!

Santiago Margozzini