



MONTGRAS

R E S E R V A

2017 Merlot



TECHNICAL SHEET

Varietal Composition:

85% Merlot
15% Carmenere

Denomination of Origin:

Colchagua Valley

Vineyards:

MontGras, San José Estate

Training System:

Vertical shoot positioning

Irrigation System:

Drip

Harvest:

The grapes were selected and hand-harvested during the last week of March and the first week of April.

Vinification Process:

The clusters were destemmed and then cold-soaked for 24 hours at between 15°C and 18°C / 59°F and 64°F. The grapes were then inoculated with selected yeast and fermented at a maximum temperature of 28°C–30°C / 82°F–86°F.

Ageing Process:

80% of the wine had oak contact during 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 well with pasta dishes, low-fat meat, grilled vegetables, fish in a creamy sauce, rice dishes and semi-mature cheese.

ANALYSIS

Alcohol:	13.5 %
Residual Sugar:	2.52 g/l
Volatile Acidity:	0.48 g/l
Total Acidity:	4.42 g/l
pH:	3.57

Winemaker's Comments

This wine is clean with a brilliant red colour. The nose reveals ripe fruity notes that intermingle perfectly with aromas from the ageing, such as vanilla and cacao.

In the mouth, it is juicy with soft tannins and fruity touches, most especially blackcurrants and plum jam. With a good structure and long finish with toasty notes that stay in the aftertaste.

Santiago Margozzini