



MONTGRAS

R E S E R V A

2017 Pinot Noir



TECHNICAL SHEET

Varietal Composition:

100% Pinot Noir

Clone:

Dijon clone 777-115

Denomination of Origin:

85% Leyda Valley and 15% Colchagua Valley

Vineyards:

MontGras, Amaral Estate

MontGras, Ninquén Estate

Training System:

Double Guyot

Irrigation System:

Drip

Harvest:

The grapes were selected and handpicked during the third and fourth weeks of March.

Vinification Process:

The destemmed grapes underwent a cold maceration for 1 to 2 days. Then they were inoculated with selected yeasts for fermentation at between 14°C and 28°C / 57°F and 82°F.

Ageing Process:

10% aged in old Burgundy 228-litre barrels, for 8 months.

Ageing Potential:

This wine can be enjoyed immediately or cellared for 5 years.

Service T°:

13°C-15°C / 55°F-59°F

Food Pairing:

This wine pairs very well with grilled fish, like tuna or salmon. You can also serve it with some white meat dishes.

ANALYSIS

Alcohol:	14.0%
Residual Sugar:	2.45 g/l
Volatile Acidity:	0.58 g/l
Total Acidity:	5.5 g/l
pH:	3.43

Tasting Notes:

This bright and clean, attractive red-coloured wine has enticing aromas of raspberries and other red fruits.

In the mouth, it is an elegant and soft wine, that has round tannins and good acidity. It is very refreshing with plenty of fruity flavours and some floral notes. It is light-bodied and achieves an excellent balance between the fruit and toasted notes.

I invite you to enjoy it!

Jaime De la Cerda