

MONTGRAS® ANTU

Carmenere/ 2018
D.O. Peumo, Rapel Valley



Sustainable wines
from Chile

TECHNICAL INFORMATION

Winemaker:	Santiago Margozzini	Alcohol	: 14.0%
Varieties:	100% Carmenere	Residual Sugar	: 1.93 g/l
Harvest:	First week in May	Total Acidity	: 4.84 g/l
Production:	3,800 cases (9L)	pH	: 3.72

WINEMAKING

The grapes were hand-selected in the vineyard and then transported to the winery, where they were destemmed. Next, they underwent a cold pre-fermentative maceration for 3 days to extract aromas and greater colour intensity. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). Finally, the wine underwent a post-fermentative maceration at 22°C-24°C (72°F-75°F), in order to enhance the volume on the palate. The total maceration period lasted 20 days aprox.

AGEING

Once the malolactic fermentation was complete, 100% of the wine was racked into oak barrels for 11 months using just 30% of new barrels so as to prioritize the fruity aromas and flavours ahead of the oak.

BOTTLING

The wine was bottled without clarification. It was naturally stabilized and just filtered through a 20-micron membrane before bottling.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 7 years.

TASTING NOTES

An intense violet colour. The nose is dominated by black fruit, along with the typical spicy notes of Carmenere, which are more subtle than in other years. Good grip in the mouth, with plenty of body and sweet tannins; this is a fresh and well-balanced wine.

FOOD PAIRING

It generally pairs very well with lean meats and pasta dishes, as well as more highly seasoned cuisine, including dishes containing curry spices or cumin, and sweeter dishes with sweetcorn, like pastel de choclo (meat pie with a thick layer of ground sweetcorn).



www.montgras.cl

MONTGRAS. ANTU®



VINEYARD

This wine is made with grapes from vines planted on their own roots in 1998 and 1999 in the renowned terroir of Peumo. The vines are VSP-trained in a north-south direction and are subject to drip irrigation.

CLIMATE

The climate is warm but not hot. There is sufficient maritime influence to avoid the temperatures becoming torrid. This is ideal for producing the Carmenère wines for which it is known, which are very fruity and full-bodied.

SOIL

Clay soils comprising a light mixture of granite, with very good structure and drainage.

SEASON AND HARVEST

Our 2018 vintage returned to normal with somewhat higher yields than in 2017. The weather was more stable and there was no rain during the harvesting period. Spring was relatively cool and the peak temperatures of summer were within expectations.

In general terms, it was a healthy harvest, with greater freshness. The wines are somewhat lower in alcohol and have fresher fruit, but without any greenness, delicious balance and juiciness.

