

MONTGRAS. ANTU®

Chardonnay / 2018
D.O. Itata

TECHNICAL INFORMATION

Winemaker:	Santiago Margozzini	Alcohol:	14.0%
Varieties:	100% Chardonnay	Residual Sugar:	6.89 g/l
Harvest:	Last week of April	Total Acidity:	5.66 g/l
Production:	1,000 cases (9L)	pH:	3.06

WINEMAKING

After a manual selection of the clusters from the vineyards, these ones were transported to the cellar for being pressed directly, avoiding the protection of the juice from the natural oxidation. This fermented in French oak barrels with native yeasts and controlled temperature for not overpassing 25°C.

AGEING

100% of the wine was in French oak barrels during 12 months, looking for more roundness and complexity of the final wine.

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 3 or 4 years.

TASTING NOTES

Brilliant yellow color with golden nuances. Intense tropical fruity aromas with subtle buttery notes. In mouth is creamy with good volume and texture. With a fresh acidity that highlights the tropical style nicely balanced with the elegant toasted notes coming from the ageing.

FOOD PAIRING

Enjoy it with pastas, white meats such as turkey or chicken, pork and fishes with herbal sauces.



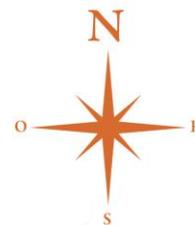
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VINEYARD

The grapes for this wine come from vineyards planted in Santa Inés de Larqui located in Itata Valley. Planted in 1992, VSP-trained in a north-south direction.

CLIMATE

Humid Mediterranean climate, with lower temperatures than other valleys, and clear mark seasons with plenty of light. This valley is characterized by its great thermal amplitude between day and night during the grape ripening season.

SOIL

Volcanic soils that are located 230 feet above sea level.

SEASON AND HARVEST

Our 2018 vintage had somewhat higher yields than that from the previous year. The spring was relatively cool and the peak temperatures in summer were as expected. There was no rain at harvest time.

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.

