

MONTGRAS® ANTU

*Grenache Syrah Carignan /
2018*

D.O. Colchagua

TECHNICAL DATA

Winemaker	: Santiago Margozzini	Alcohol	: 14.5%
Varietal Composition	: 50% Grenache, 25% Syrah & 25% Carignan	Residual Sugar	: 2.81 g/l
Harvest	: Begins in early April	Total Acidity	: 5.17 g/l
Production	: 4,000 cases (9L)	pH	: 3.48

WINEMAKING

Each variety was harvested differently, beginning with Carignan, then Syrah and finally Grenache. The grapes were transported to the winery, where they were destemmed and underwent a three-day pre-fermentative cold maceration. The grapes were fermented, using traditional methods, in stainless steel and concret tanks at controlled temperatures below 28°C. To increase volume on the palate, the grapes then underwent a post-fermentative maceration at 22-24°C thus bringing total maceration time to 20-25 days.

AGEING

100% of the wine was aged in French oak barrels for 11 months.

BOTTLING

The wine was bottled without clarification, stabilized naturally and underwent only a single 20-micron filtration into the bottle.

AGEING POTENTIAL

Can be enjoyed immediately or cellared for up to 7 years.

TASTING NOTES

Bright ruby red color with fresh fruity aromas on the nose, sweet spicy touches of star anise and some liquorice notes. With a good acidity, lighter body and nice texture with round and juicy tannins, as pleasant notes of red fruits and Morello cherries.

PAIRING

This wine pairs very well with white and red leaner meats. You can enjoy it also with fresh cheeses with higher acidities like goat cheese.



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VINEYARD

This wine comes from vines planted in 2000 in the renowned terroir of Ninquén, Chile's first mountain vineyard. Vines are grown 300 above sea level on traditional trellis and drip-irrigated.

CLIMATE

The Mediterranean-type climate, with a great thermal difference between day and night, causes greater concentration and slower ripening, resulting in superior quality grapes.

Ninquén is known for being cooler than the rest of the area thanks to its altitude and predominately eastern exposure, meaning the vineyards do not get afternoon sun.

SOIL

The soil is of volcanic origin, thin and very poor in organic matter. As a result, the vines are low vigour with rich color and superior concentration, lending greater complexity in our wines.

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.

