

MONTGRAS® ANTU

Syrah / 2018
D.O. Colchagua

TECHNICAL INFORMATION

Winemaker:	Santiago Margozzini	Alcohol	: 14.0%
Varieties:	100% Syrah	Residual Sugar	: 1.61 g/l
Harvest:	End of March	Total Acidity	: 5.11 g/l
Production:	10,000 cases (9L)	pH	: 3.43

WINEMAKING

The grapes were manually selected in the vineyards and then transported to the winery, where they were destemmed. Next, they underwent a cold pre-fermentative maceration for 3 days to extract more concentrated aromas and greater colour. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). Once the alcoholic fermentation was complete, the wine was racked off its skins ready to undergo malolactic fermentation in French oak barrels.

AGEING

100% of the wine was aged in French oak barrels for 12 months.

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

Intense and deep violet red color, with pleasant aromas of black fruits and some red fruit that accompanies the smoky touches and spices at the end of the nose. It has a good texture and volume in the mouth, with soft and round tannins that are well balanced together with the fruit present that predominates over the subtle and elegant notes of aging.

FOOD PAIRING

Pairs very well with meats that contain more fat like duck, pork and red meat. You can also enjoy it with appetizers that contain semi-ripe cheeses and/or sausages.

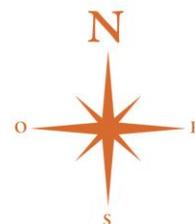


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VINEYARD

The grapes come from vineyards planted in 2000 in Ninquén, our renowned mountain vineyard in the Colchagua Valley. Located at 300 masl, the vines are vsp-trained along trellis. The orientation of the rows varies according to the slope they are planted on.

CLIMATE

The climate is Mediterranean with great thermal amplitude between day and night. This results in better concentration, as well as more gradual ripening, and the grapes are higher quality as a result. The climate in Ninquén is cooler than the surrounding area because of its altitude and the predominating east-facing solar exposure which ensures the vines do not receive sun in the afternoons.

SOIL

Ninquén is an isolated mountain that is a remnant of the Coastal mountain range. It has soils of volcanic origin, which are very thin and low in organic material and this ensures the vineyards have low vigour, enriching the grapes' colour and giving them greater concentration. This enables us to have greater complexity in our wines.

SEASON AND HARVEST

Fortunately for this 2018 vintage, the climatic conditions were considered relatively normal, with a cooler spring and summer, which delayed the start of the harvest a little longer, generally delivering wines with a lower alcohol content, light, fresh and juicy.

The absence of rainfall also allowed us to wait long enough for the harvest, obtaining an optimal maturity for each variety with high quality healthy grapes, which is finally reflected in our wines.

