



MONTGRAS[®]

ESTATE

MERLOT



GOES VERY WELL WITH ITALIAN STYLE OF FOOD (RISOTTOS & PASTAS), AS WELL AS SOFT CHEESES SUCH AS BRIE AND CEMBERT.

ORIGIN	Central Valley
HARVEST	From the last weeks of March onwards.
AGEING	Only 10% had oak contact for 5 months looking for maintaining its fruity characteristics.

COLOUR	Intense and bright red ruby colour.
AROMA	Predominate the black ripe fruit aromas of plums and blackberries with some species.
PALATE	It is juicy, round and with soft tannins that makes it feel very enjoyable.

SERVE AT 16°C – 18°C / 61°F – 64°F



Sustainable wines
from Chile



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