

## Carmenere/ 2018



### VINEYARD

---

**D.O:** Colchagua Valley

**Climate:** Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

**Soil:** Very deep, well-drained soil composed of clay and sand.

**Harvest:** The grapes were hand-harvested and selected from the last week in April onwards.

### WINEMAKING

---

**Winemaker:** Santiago Margozzini

**Fermentation:** When they arrived in the winery, the clusters were destemmed and then inoculated with selected yeasts and fermented at a maximum temperature of 28°C.

**Ageing:** 80% of the final blend spent 5 months in contact with oak.

### Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 2.51 g/l
<i>Total acidity</i>	: 5.19 g/l
<i>pH</i>	: 3.54

### TASTING NOTES

---

**Colour:** Bright with an intense violet-red colour.

**Aromas:** Fruity with aromas of ripe blackcurrants and plums, along with hints of spice that end with a sweet chocolate note.

**Palate:** This wine is medium-bodied with good volume, ripe, rounded tannins and great fruity intensity, making it very pleasant.

### SERVING SUGGESTION

---

It pairs very well with white meat, light fish and pasta dishes. It is also excellent with spicier dishes.



Sustainable wines from Chile



[www.montgras.cl](http://www.montgras.cl)