

MONTGRAS® ANTU®

*Cabernet Sauvignon
Carmenere / 2019*

D.O. Colchagua



TECHNICAL INFORMATION

Winemaker	: Santiago Margozzini	Alcohol	: 14.5%
Varieties:	: 70% Cabernet Sauvignon & 30% Carmenere	Residual Sugar	: 3.01 g/l
Harvest	: Cabernet Sauvignon on 3 April & Carmenere on 24 April.	Total Acidity	: 5.69 g/l
Production	: 8,000 cases (9L)	pH	: 3.51

WINEMAKING

The grapes were selected in the vineyards and each variety was separately harvested when it had reached the optimal level of ripeness. Next the grapes were 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. They underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). Next the wine underwent a post-fermentative maceration in order to enhance the complexity and volume on the palate. The total maceration period lasted 20-25 days.

AGEING

Once the malolactic fermentation was complete, 100% of the wine was barrel-aged for 14 months; just 20% of the barrels were new.

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 10 years.

TASTING NOTES

A deep, intense ruby colour with violet hues, this wine has notes of spices and fresh fruit on the nose, particularly red fruit. In the mouth, it has pleasant concentration and structure, along with subtle notes of chocolate, accompanied by fine, juicy and firm tannins. With a long and pleasant finish with elegant and persistent notes of toast from the barrel-ageing.

PAIRINGS

This wine pairs very well with red meat in general, as well as game, pasta dishes, mature cheese and charcuterie.



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VINEYARD

The grapes come from vineyards planted in 1998 and 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 of higher quality as a result. The climate in Ninquén is cooler than the surrounding area because of its altitude and the predominantly east-facing 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 shallow 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

The 2019 season got underway with a dry, cool and sunny spring, free from frosts and with a slight drop in production volumes compared to the previous year. High temperatures were recorded in the summer - fortunately just for a few days - and the end of summer and start of autumn were normal to fresh, which enabled the grapes to ripen gradually, giving us balanced, concentrated and aromatic wines with optimal ripeness thanks to the favourable weather conditions that enabled us to calmly choose the harvest date for each variety.

