

MONTGRAS® ANTU®

Carmenere/ 2019

D.O. Peumo, Rapel Valley



TECHNICAL INFORMATION

Winemaker	: Santiago Margozzini	Alcohol	: 14.5%
Varieties:	: 100% Carmenere	Residual Sugar	: 3.05 g/l
Harvest	: 30 April	Total Acidity	: 5.49 g/l
Production	: 4,000 cases (9L)	pH	: 3.80

WINEMAKING

The grapes were hand-selected in the vineyard and then transported to the winery, where they were destemmed. Next they underwent a cold pre-fermentative maceration for 3 days to extract aromas and more intense colour. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). Finally, the wine underwent a post-fermentative maceration at 22°C-24°C (72°F-75°F), in order to enhance the volume on the palate. The total maceration period lasted around 20 days.

AGEING

Once the malolactic fermentation was complete, 100% of the wine was barrel-aged for 11 months; just 25% of the barrels were new so as to prioritize the fruity aromas and flavours ahead of the oak.

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 and shiny violet-red colour, this wine has aromas of black fruit as well as the spicy notes typical of Carmenere, which accompany a delicate hint of dark chocolate in an elegant and subtle manner. Good grip in the mouth, with good texture and sweet tannins, this wine is fresh and well-balanced.

PAIRINGS

This wine pairs very well with lean meat and pasta dishes, as well as highly seasoned cuisine containing curry spices, cumin or even sweet dishes like the traditional Chilean dish *pastel de choclo* (meat pie with a thick layer of sweetcorn).

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VINEYARD

From vineyards located in an area called “Cabaña Blanca” in the Las Cabras municipality. The ungrafted vines were planted in 1998 and 1999 in the renowned terroir of Peumo. They are VSP-trained in a north-south direction and are subject to drip irrigation.

CLIMATE

The climate is warm and has just enough of a maritime influence to avoid the temperatures becoming torrid. This is ideal for producing the Carmeneres wines for which it is known, which are very fruity and full-bodied.

SOIL

Black clay soils comprising a light mixture of granite, with very good structure and drainage.

SEASON AND HARVEST

The 2019 season was marked by the absence of rain and lower than usual winter temperatures, which delayed budbreak and brought forward irrigation. January and February were very warm in Peumo. This favoured the development of the Carmeneres, which adapts well to these warmer conditions, achieving the right levels of ripeness in the fruit and the tannins while still retaining a subtle level of the spicy notes so typical of Carmeneres.

