

MONTGRAS® ANTU

Syrah / 2019
D.O. Colchagua

TECHNICAL INFORMATION

Winemaker	: Santiago Margozzini	Alcohol	: 14.5%
Varieties:	: 100% Syrah	Residual Sugar	: 3.17 g/l
Harvest	: Between 8 and 12 April	Total Acidity	: 4.67 g/l
Production	: 6,000 cases (9L)	pH	: 3.63

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

90% of the wine aged in French oak barrels and 10% in American oak barrels for 13 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

Deep, shiny ruby colour with violet hues. Pleasant and intense aromas of black fruit like ripe blackberries and plums along with hints of spice. The mouth has good texture and volume and smooth, rounded and well-balanced tannins. The fruity notes are more prominent than the subtle and elegant notes from the oak-ageing.

PAIRINGS

This wine goes well with meat with a higher fat content, like duck, pork and red meat. You can also enjoy it with appetizers that contain semi-ripe cheese and/or charcuterie.

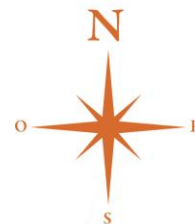


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MONTGRAS. ANTU®



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 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 thin and low in organic material and this ensures the vineyards have low vigour, enriching the grapes' colour and giving them greater concentration and hence greater complexity.

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 and 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.

