



MONTGRAS
RESERVA

Rosé / 2019



VINEYARD

Variety: 100% Zinfandel

D.O: Colchagua Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between daytime and night-time.

Soil: Composed mainly of clay with some sandy soil underneath.

Harvest: Selected grapes were hand-harvested starting from the third week in February.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The grapes first underwent a short, cold maceration. The goal was not to extract too much colour. Next came a long, slow fermentation in stainless steel tanks at low temperatures to retain the aromatic qualities of the grapes.

Technical data:

<i>Alcohol</i>	: 13.0 %
<i>Residual Sugar</i>	: 6.13 g/l
<i>Total acidity</i>	: 4.94 g/l
<i>pH</i>	: 3.18

TASTING NOTES

Colour: This wine is a delicate and light pink colour.

Aromas: It has fresh red fruity aromas like strawberries, raspberries and cherries with some soft floral touches.

Palate: Light-bodied, with a fresh and juicy fruit in mouth, together with a good acidity that invites you to enjoy it easily.

SERVING SUGGESTION

This is a very versatile wine. You can pair it with soups, salads, pastas, different kind of fishes, meats and even desserts.



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