

Carmenere/ 2019



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 during mid weeks of 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>	: 4.65 g/l
<i>Total acidity</i>	: 4.52 g/l
<i>pH</i>	: 3.55

TASTING NOTES

Colour: Intense and deep violet-red colour.

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

Palate: Nice texture in mouth, with round and juicy tannins, that together with its fruity characters and coffee notes at the end, lasts in a wide and very pleasant finish.

SERVING SUGGESTION

It pairs very well with lean meats and fishes as well as with spicier style of dishes.



Sustainable wines from Chile



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