

MONTGRAS® ANTU

Carmenere/ 2020
D.O. Peumo, Rapel Valley



Sustainable wines
from Chile

TECHNICAL INFORMATION

Winemaker	: Santiago Margozzini	Alcohol	: 14.0%
Varieties:	: 100% Carmenere	Residual Sugar	: 2.79 g/l
Harvest	: 15 April	Total Acidity	: 4.76 g/l
Production	: 4,000 cases (9L)	pH	: 3.49

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 underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C. Finally, the wine underwent a post-fermentative maceration at 22°C-24°C, in order to enhance the volume on the palate. The total maceration period with the skins lasted around 20 days.

AGEING

Once the malolactic fermentation was complete, 100% of the wine was barrel-aged for 10 months; just 20% 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 brilliant purplish red colour, this wine has aromas of black fruit as well as intense varietal typical notes of roasted coffee, spice and herbs, which accompany a delicate hint of dark chocolate in an elegant and subtle manner. Good grip in the mouth, ripe and round, full-bodied with integrated acidity and lush tannins.

PAIRINGS

This wine pairs very well with leaner dishes that contains white meat, cooked fishes or pasta with seafood. Also pairs great with highly seasoned cuisine like Indian or the traditional Chilean one as *Empanadas* (typical Chilean pie) or *Pastel de Choclo* (meatpie 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 from Block N°45 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 2020 harvest in Peumo was presented with a normal production for red varieties, with the condition that we all know of the lack of rainfall during 2019, which conditioned a more limited water resource for the summer months in almost all the valleys of Chile .

Broadly speaking, it was a healthy vintage, in the absence of rainfall, with a late frost at the end of September that partially affected white varieties, with light conditions and normal temperatures that gave us excellent quality wines that were very expressive of the place.

