



MONTGRAS®

## Early Harvest Rosé / 2020



### VINEYARD

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**Variety:** 50% Grenache 50% Carignan

**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 second week in February.

### WINEMAKING

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**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>	: 12.5 %
<i>Residual Sugar</i>	: 4.98 g/l
<i>Total acidity</i>	: 4.36 g/l
<i>pH</i>	: 3.14

### TASTING NOTES

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**Colour:** This wine is a brilliant and delicate pale pink colour.

**Aromas:** Intense fresh red fruity aromas like strawberries and raspberries with some elegant floral touches.

**Palate:** Juicy and very fruity in mouth, with nice currants notes together with a refreshing acidity.

### SERVING SUGGESTION

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Very versatile wine for food pairing. You can enjoy it with spicy food, seafood, salads, pastas or simply on its own.



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from Chile



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