

# MONTGRAS

## DAY · ONE

SELECTED HARVEST

CARMENERE / 2019

D.O. COLCHAGUA VALLEY



### VINEYARD

**Varieties:** 86% Carmenera , 7% Cabernet Sauvignon and 7% Syrah.

**Climate:** Warm Mediterranean with four well-defined seasons and significant temperature differences between day and night.

**Soil:** Very deep, well-drained soil composed of clay and sand.

**Harvest:** The first grapes for this wine were manually harvested on 2 May 2020.

### WINEMAKING

**Winemaker:** Santiago Margozzini

**Fermentation:** Once the clusters reached the winery, they were destemmed and then the grapes were inoculated with selected yeasts and fermented in stainless steel tanks at a maximum temperature of 28°C.

**Ageing:** 80% of the final blend was aged in contact with French oak for 11 months.

### Technical data:

**Alcohol:** 14.0 %

**Residual Sugar:** 2.70 g/l

**Total acidity:** 5.08 g/l

**pH:** 3.49

### TASTING NOTES

**Colour:** Deep ruby colour with violet hues.

**Aroma:** Intense aromas of ripe plums and blackberries with spicy notes along with hints of coffee and dark chocolate in the finish.

**Palate:** The mouth has a pleasant texture with good grip and well-rounded, juicy tannins that end in a long and pleasant finish.

### FOOD PAIRING

This wine pairs well with leaner cuts of meat and fish, as well as spicy food.

*Viña MontGras is committed to sustainability and the environment:*

