

MONTGRAS

DAY · ONE

SELECTED HARVEST

MERLOT / 2019
D.O. COLCHAGUA VALLEY



VINEYARD

Varieties: 85% Merlot, 9% Cabernet Sauvignon and 6% Syrah.

Climate: Warm Mediterranean with a wide thermal range between day and night and well-defined seasons.

Soil: Deep clay soils.

Harvest: The first grapes for this wine were manually harvested on 27 March 2020.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: Once the grapes reached the winery, the clusters were destemmed and subject to a short cold maceration to extract more aromatic precursors. Then the grapes were inoculated with selected yeasts and fermented in stainless steel tanks at a controlled temperature of between 14°C and 28°C (57°F-82°F).

Ageing: 70% of the final blend was aged in French oak barrels for 12 months.

Technical data:

Alcohol: 14.0 %
Residual Sugar: 3.02 g/l
Total acidity: 5.08 g/l
pH: 3.50

TASTING NOTES

Colour: Intense, shiny ruby colour with purple hues.

Aroma: Pronounced fruity aromas of blackcurrants and plums, along with subtle hints of cacao and vanilla.

Palate: Medium-bodied with a rounded texture and juicy tannins and a long, pleasant finish.

FOOD PAIRING

This wine pairs well with some kinds of semi-hard cheese, as well as lean fish and meat.

Viña MontGras is committed to sustainability and the environment:

