

MONTGRAS DE·VINE

RESERVA

Cinsault / 2020



VINEYARD

D.O: Itata Valley

Climate: Mediterranean climate, with cooler temperature and higher annual rainfall.

Soil: Of granite characteristics mainly with a percentage of clay. It has a good structure and drainage as well as a high content of mineral compounds.

Harvest: The grapes were hand-harvested and selected from the second week of March onwards.

WINEMAKING

Winemaker: Cristián Correa

Fermentation: The clusters were destemmed at the cellar to ferment with a small percentage of these stalks and selected yeasts at lower controlled temperatures in stainless steel and concrete tanks.

Ageing: The wine remained only in contact with stainless steel in order to retain the primary fruit characteristics.

Technical data:

Alcohol	: 13.5 %
Residual Sugar	: 1.76 g/l
Total acidity	: 4.88 g/l
pH	: 3.59

TASTING NOTES

Colour: Bright and light cherry red color.

Aromas: Intense aromas of fresh red fruits such as sour cherries, raspberries and strawberries.

Palate: Fresh and smooth on the palate with intense fruity flavors of pomegranates and fresh cherries together with a nice and balanced acidity.

SERVING SUGGESTION

It pairs well with casseroles, stews, white meats, and sausages or interiors with a higher fat content such as rolled and/or sweetbreads.

Viña MontGras is committed to sustainability and the environment:

