

MONTGRAS

HANDCRAFTED

Rare CABERNET FRANC 2020

“The Franc is like a song that became a classic and as such there are many ways to interpret it, let’s say that this is the Joe Cocker type version at Woodstock.”

Cristián Correa

Characteristics of the vineyards

From ungrafted vines in vineyards planted in 2005 in Linderos. The soils are alluvial and stony for the first 50cm. They have good depth and drainage and are rich in calcium carbonate. The great thermal amplitude in this area enables us to get superb quality from Chilean Cabernet.

Winemaking

The whole clusters were put into small concrete vats.

They began to undergo carbonic maceration with no oxygen and then started to ferment naturally. A 15-day maceration with gentle daily pump-overs.

The wine was aged for 11 months in 225-litre French oak barrels and a 2,000-litre foudre. 3,200 bottles produced.

Vintage marked by extreme drought and early ripening:

While it’s true that a cumulative deficit in precipitation had been building in Chile over several years, this year it became a crisis with around 60mm of rainfall in the entire season. That’s about 85% less than in a normal year - although at this juncture we no longer know what a normal year is.

As one window closes, another one opens and so this deficit in rainfall mainly affected the per-hectare yields. The low yields gave us small, concentrated grapes, which resulted in structured, full-bodied wines.

The higher than normal cumulative degree days brought forward budburst and grape-ripening, which enabled us to harvest with delicious natural acidity, providing wines with a more red fruit profile and great tension in the mouth, with clean, focused aromatic profiles. This is among the best vintages that we can remember.

TECHNICAL INFORMATION

D.O.	: Buin, Maipo Valley	Alcohol	: 13.0%
Varieties	: 100% Cabernet Franc	Residual Sugar	: 1.99 g/l
Harvest	: 23 March 2020	Acidity - pH	: 4.41 g/l - 3.41

Viña MontGras is committed to sustainability and the environment:

