

MONTGRAS

HANDCRAFTED



Rare CARIGNAN 2020

"I am proud of the Carignan variety that represents the Chilean countryside, enduring the inclement sun and drought like no other, delivering vibrant color and wild acidity."

Carla Dosque

Characteristics of the vineyards

From bush-trained, dry-farmed vineyards planted in the Melozal area of San Javier in Maule in 1958. The vines are spur-pruned and produce low yields of just 8-9 tons/ha. They are planted in deep clay-loam soils. The climate is temperate Mediterranean with warm, dry, sunny summers.

Winemaking

Following a cluster/berry selection in the winery, 100% of the clusters were destemmed.

The must was fermented with selected yeasts in stainless steel tanks.

A 15-day maceration. Two gentle daily pump-overs.

The wine was aged for 12 months in 225-litre French oak barrels and a 2,000-litre foudre. 3,200 bottles produced.

Vintage marked by heat and drought:

Like most of Chile's wine-producing regions, this valley experienced a very dry winter and warm, dry weather in spring and summer.

Budburst in this area occurred on similar dates to previous years, with flowering and fruitset being slightly earlier and there were lower yields at harvest.

The average maximum temperatures in the valley were lower than the previous year with a greater number of warm days over 25°C. As a result, we needed to keep a close eye on the ripening of this variety. It handled the weather conditions well and succeeded in retaining its juicy and vibrant acidity, as well as its characteristic, deep and attractive colour.

TECHNICAL INFORMATION

D.O.	: San Javier, Maule Valley	Alcohol	: 13.0%
Varieties	: 100% Carignan	Residual Sugar	: 1.68 g/l
Harvest	: 05 March 2020	Acidity - pH	: 4.59 g/l - 3.60

Vitña MontGras is committed to sustainability and the environment:

