

# MONTGRAS

HANDCRAFTED

## Rare CINSAULT 2020

*"We are only drinking a 20% of what mother nature is offering us in terms of places and grape varieties. Coming from an outstanding terroir and from a very elegant and refined grape almost forgotten."*

Alberto Antonini

### Characteristics of the vineyards

From "prehistoric" vineyards that belong to Mrs. Teresa Artiaga and Mr. Felipe Orellana in Coelemu. These vineyards are not irrigated because of the cool, wet weather in the area. The vines are bush-trained and planted in granitic soils facing south-west.

### Winemaking

The grapes and 60% of the stems were put into stainless steel tanks.

The alcoholic fermentation took place with native yeasts.

A 10-day maceration. 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 drought and frost:

The winter was relatively dry. The spring and summer were much drier than the previous year. Budburst was 15-20 days earlier in some places and veraison was 10-15 days earlier than usual. In November 2019, a severe frost affected the Itata Valley, damaging the fruit in areas that are low-lying and those that are located between Route 5 South and the mountains.

The summer was warm with similar average temperatures to the previous year, lower thermal amplitude and cooler days than in other years.

As a result of the drought and frost, yields were down by around 15-20%, which gave us greater colour concentration and better aromatic quality, with more fresh fruit and a juicy sensation in the mouth that is characteristic of this variety.



### TECHNICAL INFORMATION

D.O.	: Coelemu, Itata Valley	Alcohol	: 14.0%
Varieties	: 100% Cinsault	Residual Sugar	: 1.83 g/l
Harvest	: 17 March 2020	Acidity - pH	: 4.94 g/l - 3.45

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

