

# MONTGRAS

HANDCRAFTED

## Rare **PINOT NOIR** 2020

*“Pinot noir is the most wonderful variety in the world;  
Revealing and enhancing it is a goal that has  
obsessed me for years.”*

*Adolfo Hurtado*

### **Characteristics of the vineyards**

From our most coastal vineyards. These are ungrafted, double-guyot-trained vines with a northwestern orientation. This variety achieves its full potential in the cool Leyda Valley where the soils come from ancient marine terraces with calcareous deposits. The vineyards are just 12km from the Pacific Ocean and subject to morning fog.

### **Winemaking**

Following a cluster selection in the winery, 100% of the clusters were destemmed but not crushed. The grapes began carbonic maceration and were then crushed and fermented in small open vats with manual punch-downs. Once the fermentation was complete, the wine was immediately racked off its skins for ageing.

The wine was aged for 13 months in 2,000-litre French oak foudres and 228-litre barrels. 3,400 750ml bottles produced.

### **Vintage marked by drought and early budburst:**

The extreme nature of this drought affected all of Chile's wine regions but fortunately our Leyda vineyards were not negatively impacted, as they are located on the third section of the River Maipo, which ensured the water supply.

The winter was very dry. There was some minor rainfall in spring but this did not impact flowering. The temperatures were medium to high in summer, which meant good phytosanitary health and concentration.

Meanwhile, the higher than normal cumulative degree days and early budburst meant we were able to harvest early, giving us wines with tension and more complex, elegant aromas.

### **TECHNICAL INFORMATION**

D.O.	: Leyda Valley	Alcohol	: 14.0%
Varieties	: 100% Pinot Noir	Residual Sugar	: 2.09 g/l
Harvest	: 13 March 2020	Acidity - pH	: 5.16 g/l - 3.45

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

