

MONTGRAS

HANDCRAFTED

Rare **RIESLING** 2020



“The first consultant winemaker with whom I was lucky enough to work was a German settled for many years in Chile. He stuck in my mind my curiosity for this extraordinary variety. Prost.”

Santiago Margozzini

Characteristics of the vineyards

From vsp-trained vineyards on gentle slopes on the way to Quitralkan. The red clay soils are formed from the evolution of glacial sediments and alluvial material. The amazing topography here is dominated by undulating slopes and plains dissected by deep ravines with intermittent water courses.

Winemaking

The grapes were whole-cluster pressed and the free-run juice was separated.

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

It was kept over its lees for five months.

The wine had no oak contact prior to bottling.

6,000 bottles produced.

Vintage marked by drought and frost:

The drought affected most grape producers, especially in the dry-farmed areas, where yields were down.

There was frost in November 2019, but it did not have much impact on this variety, which tends to bud later. The summer was warm with lower thermal amplitude and cooler days than in other years.

The overall quality of this Riesling never fails to surprise us with its pronounced and characteristic aromatic intensity and racy acidity. It makes us feel that we have successfully risen to the challenge of expressing this variety in Chile.

TECHNICAL INFORMATION

D.O.	: Mulchén, Bío Bío Valley	Alcohol	: 13.0%
Varieties	: 100% Riesling	Residual Sugar	: 5.51 g/l
Harvest	: 31 March 2020	Acidity - pH	: 6.26 g/l - 3.11

Vitña MontGras is committed to sustainability and the environment:

