

MONTGRAS

•ORGANIC•
NATURALLY CRAFTED

PINOT NOIR / 2020

ORGANIC VINEYARDS



VINEYARD

D.O: Bío Bío Valley

Variety: 100% Pinot Noir

Climate: Mild Mediterranean rainy weather, with a spring/summer short dry season and mainly winter rains.

Soil: Reddish clayey, originated by the evolution of glacial sediments and alluvial materials.

Harvest: Selected grapes were hand-harvested from the vineyards starting the 31 of March onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The clusters were destemmed to cold macerate for 2 days to extract a greater quantity of aromatic precursors. Fermentation was carried out in stainless steel tanks between 14 to 28°C with selected yeasts.

Ageing: It was kept in contact only in stainless steel tanks to preserve its primary aromas.

Technical Data:

Alcohol	: 13.5 %
Residual Sugar	: 2.10 g/l
Total acidity	: 5.19 g/l
pH	: 3.44

TASTING NOTES

Colour: Bright and light ruby red color.

Aromas: Intense aromas of red fruits such as wild strawberries and sour cherry along with elegant touches of violets.

Palate: Light and juicy structure, with a good texture that is accompanied very well by a pleasant acidity.

SERVING SUGGESTION

It pairs well with heavier fatty fishes such as tuna, as well as dishes containing white meats, duck, mushrooms and fungi.

Viña MontGras is committed to sustainability and the environment:

