

MONTGRAS.

Ninquén

Ninquén / 2019

D.O. Colchagua



TECHNICAL INFORMATION

Winemaker	: Santiago Margozzini	Alcohol	: 14.0 %
Variety	: 50% Cabernet Sauvignon, 50% Syrah	Residual Sugar	: 2.92 g/l
Harvest	: 08 April Cabernet Sauvignon 15 April Syrah	Total Acidity	: 5.62 g/l
		pH	: 3.56
		Production	: 2,000 cases (9L)

VINIFICATION

First we undertook a double selection of clusters and grains to get the best-quality fruit. The fruit underwent 4 days of cold maceration prior to the alcoholic fermentation, in order to extract more colour and aromas. Selected yeast was added and the must was fermented at a controlled temperature of 28 to 30 ° C, ending with a hot maceration that allowed us to keep the wine in contact with their skins for an average of 30 days.

AGEING

Aged in 225-litre French oak barrels for 24 months.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or filtering at any point in the process looking for preserving the great body and complexity that it has.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 10 years.

TASTING NOTES

Bright and deep ruby red color with aromas of fresh plums, black cherries and hints of flowers with elegant toasted notes coming from the ageing. In the mouth it well balanced, with round tannins and a pleasant texture and a long finish that persists with notes of cassis, herbs and spices.

FOOD PAIRING

An excellent companion for enjoying by itself or paired with red meat in various preparations as well as ripe cheeses, sausages and foie gras.

Viña MontGras is committed to sustainability and the environment:





VINEYARD

The grapes come from vineyards planted in Ninquén, our renowned mountain vineyard in the Colchagua Valley located at 300 masl. The vineyards of Cabernet Sauvignon were planted in 1998 and Syrah in 2000, both of them are vsp-trained along the trellis system and the orientation of the rows varies according to the slope they are planted on.

CLIMATE

Mediterranean, with great thermal amplitude between day and night. Specifically, the climate in Ninquén is cooler than the surrounding area because of its altitude and the predominating east-facing solar exposure which ensures the vines do not receive sun in the afternoons.

SOIL

Ninquén is an isolated mountain that is a remnant of the Coastal mountain range. It has soils of volcanic origin, which are very thin and low in organic material and this ensures the vineyards have low vigour, enriching the grapes' colour and giving them greater concentration. This enables us to have greater complexity in this wine. Cabernet Sauvignon comes from the lowest parts of the hill that have deepest soils and Syrah from the upper zones with thickest soils.

SEASON AND HARVEST

The 2019 season got underway higher temperatures in the summer and start of autumn normal to fresh, which enabled the grapes to ripen gradually, giving us balanced, concentrated and aromatic wines with optimal ripeness thanks to the favourable weather conditions that enabled us to calmly choose the harvest date for each variety.

