

MONTGRAS ANTU

Grenache Syrah Carignan / 2019

D.O. Colchagua

Block N° 80, 95 & 97 – “Los Escarpados”



TECHNICAL INFORMATION

Winemaker	: Santiago Margozzini	Alcohol	: 14.5%
Varieties:	: 50% Grenache, 25% Syrah & 25% Carignan	Residual Sugar	: 3.22 g/l
Harvest	: Syrah on 27 March; Grenache on 17 April and Carignan on 29 April.	Total Acidity	: 5.17 g/l
Production	: 1,100 cases (9L)	pH	: 3.57

WINEMAKING

Each variety was harvested separately, starting with the Syrah, then the Grenache and finally the Carignan due to its naturally high acidity. Then the grapes were transported to the winery to be destemmed and undergo a cold pre-fermentative maceration for 3 days. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). Next the wine underwent a post-fermentative maceration at 22°C-24°C (72°F-75°F), in order to enhance the volume on the palate. The total maceration period lasted 20-25 days.

AGEING

100% of the wine was aged in third-use French oak barrels for 12 months.

BOTTLING:

The wine was bottled without clarification. It was naturally stabilized and just filtered through a 20-micron membrane before bottling.

AGEING POTENTIAL

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

TASTING NOTES

This shiny ruby-coloured wine has fresh red fruit notes on the nose, and spicy hints and a touch of aniseed at the end. With its fresh acidity, lighter body and pleasant, juicy texture in the mouth, this wine with its delicious morello cherry and black fruit flavours will tempt you to continue enjoying each glass.

PAIRINGS

This wine pairs beautifully with lighter dishes containing white meat or leaner cuts of red meat. It can also be enjoyed with fresh, sharp types of cheese like goat's cheese, as well as dishes containing ricotta cheese or pasta.



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VINEYARD

From vineyards planted in 2000 in the renowned terroir of Ninquén, Chile's first mountain vineyard.

Located at an altitude of 300 metres (1476 feet), the vines are VSP-trained and are subject to drip irrigation.

The selected blocks are the n° 80, 95 & 97 which we call "Los Escarpados" which translates to "The Rugged". The reason why it bears this name is because of the shape that the Ninquén hill acquires in the place where these blocks are located, the highest part of the hill, acquiring a good luminosity and the direct breeze coming from the coast.

CLIMATE

The climate is Mediterranean with great thermal amplitude between day and night. This results in better concentration, as well as more gradual ripening, and the grapes are of higher quality as a result.

The climate in Ninquén is cooler than the surrounding area because of its altitude and the predominantly east-facing exposure which ensures the vines do not receive sun in the afternoons.

SOIL

It has soils of volcanic origin, which are very shallow 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 our wines.

SEASON AND HARVEST

The 2019 season got underway with a dry, cool and sunny spring, free from frosts and with a slight drop in production volumes compared to the previous year.

High temperatures were recorded in the summer - fortunately just for a few days - and the end of summer and start of autumn were 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.

