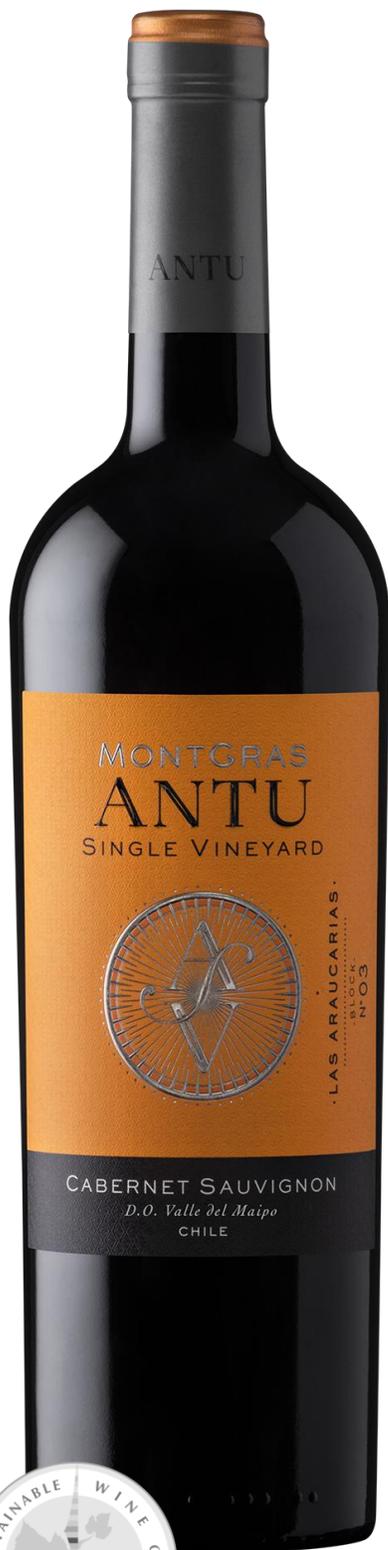


MONTGRAS
ANTU
SINGLE VINEYARD

Cabernet Sauvignon /
2020

*D.O. Maipo
Block N° 3 – “Las Araucarias”*



TECHNICAL INFORMATION

Winemaker: Benjamín Leiva
Varieties: 100% Cabernet Sauvignon
Harvest: 04 April
Production: 5,200 cases (9L)

Alcohol: 14.0%
Residual Sugar: 3.29 g/l
Total Acidity: 5.86 g/l
pH: 3.40

WINEMAKING

The grapes were hand-selected in the vineyard and then transported to the winery, where they were destemmed. Next they underwent a cold pre-fermentative maceration for 3 days to extract more concentrated aromas and greater colour. 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

Once the malolactic fermentation was complete, 100% of the wine was racked into French oak barrels for 12 months; just 20% of them were new so as to prioritize the fruity aromas and flavours ahead of the oak.

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

A deep and shiny ruby colour, with aromas of fresh red fruit and a special hint of graphite that is characteristic of the Maipo Valley. Good volume and structure in the mouth with rounded, juicy tannins that are well balanced with the subtle and elegant hints of oak.

PAIRINGS

This wine pairs very well with marbled red meat cooked in different ways, as well as with mature cheese.



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VINEYARD

This wine is made with grapes from ungrafted clone 337 and 341 vines planted in 2005 in the renowned terroir of Alto Maipo. Located at an altitude of 450 metres (1476 feet), the vines are VSP-trained in a north-south direction and are subject to drip irrigation.

The selected block is number 03 which we call "Las Araucarias". The reason why it bears this name is that at the Western end of the block there is a row of Araucarias, a native Chilean tree belonging to the genus of conifers found in danger of extinction that adorns this incredible sector of the Alto Maipo.

CLIMATE

The Andes Mountain Chain has a very significant influence, so the area has a prolonged dry season and a clearly defined winter with extreme temperatures that can drop to freezing.

The climate is Mediterranean with great thermal amplitude between day and night. This results in better concentration, as well as a more gradual ripening. As a consequence, the grapes are higher quality, slowly achieving the optimal levels of the components that are essential to a great Cabernet Sauvignon wine.

SOIL

Deep, alluvial soils with clay at the surface and a subsoil of sand and stones. This type of soil corresponds to the second terrace generated by the decomposition of the Andes Mountain Chain, which formed different types of terraces with differing sizes of rocks.

SEASON AND HARVEST

For the 2020 vintage, the season got underway with a spring free from frost and rain. There was good thermal amplitude during ripening, giving us healthy grapes with a notable aromatic profile.

The harvest was early and with lower yields, but the grapes had very concentrated flavours and aromas. Transformed into a expressive, structured and long wine.

