

MONTGRAS
ANTU
SINGLE VINEYARD

Chardonnay / 2020

D.O. Casablanca
Block N° 17 – “Loma Oriente”



TECHNICAL INFORMATION

| | | | |
|-------------------|-----------------------|-----------------------|------------|
| Winemaker | : Santiago Margozzini | Alcohol | : 14.0% |
| Varieties | : 100% Chardonnay | Residual Sugar | : 1.94 g/l |
| Harvest | : 20 March | Total Acidity | : 5.65 g/l |
| Production | : 1,600 cases (9L) | pH | : 3.27 |

WINEMAKING

The grapes were manually selected in the vineyard and then transported to the winery, where they were directly pressed without protecting the juice obtained from natural oxidation. 15% of the must fermented in new French oak barrels, while the rest underwent a low-temperature fermentation (around 14°C) in stainless steel tanks with its native yeasts.

AGEING

15% of the wine remained in new French oak barrels for 6 months to round out the wine and increase its complexity in the mouth.

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 immediately or could be cellared for another 3 to 4 years.

TASTING NOTES

Bright and intense yellow in colour with golden hues. The nose has marked citrus fruit aromas and hints of tropical fruit. The mouth has good volume and texture with fresh acidity that lifts the fruit and is perfectly balanced with the soft hints of toast that have come from the time spent in barrel.

PAIRINGS

This wine pairs beautifully with pasta dishes, shellfish, dishes containing white meat or fish and herb-based sauces.



Sustainable wines
from Chile



www.montgras.cl

MONTGRAS ANTU

SINGLE VINEYARD



VINEYARD

From vineyards located in an area called “La Rotunda” in the western part of the Casablanca Valley. The vines are planted on slopes and VSP-trained.

The selected block is number 17, which we call “Loma Oriente”, which translates to “East Hill”. The reason why we chose it is that this orientation receives the morning sun, which is less aggressive, allowing a slow maturity, a conservation of the acidity of the grape and above all, avoids the burn of the skin of the grape.

CLIMATE

Cool with a maritime influence in the form of gentle breezes from the Pacific Ocean, along with morning fog, while the afternoons are clear with good luminosity and the temperature rarely exceeds 25°C.

SOIL

Granitic red clay soils in the Coastal Mountain Range. The soil depth varies from one slope to another.

SEASON AND HARVEST

The temperatures were slightly higher than in previous years during the 2020 season in the Casablanca Valley, as in most other Chilean regions, and this brought the harvest forward by a couple of days. There were some significant spring frost events, but they were localized and did not affect the plots that the grapes for this Chardonnay come from, as they are situated on slopes.

