

# MONTGRAS

## DAY · ONE

SELECTED HARVEST

MERLOT / 2020

D.O. COLCHAGUA VALLEY



### VINEYARD

**Varieties:** 100% Merlot

**Climate:** Warm Mediterranean with a wide thermal range between day and night and well-defined seasons.

**Soil:** Deep clay soils.

**Harvest:** The first grapes for this wine were manually harvested on 5 March 2020.

### WINEMAKING

**Winemaker:** Santiago Margozzini

**Fermentation:** Once the grapes reached the winery, the clusters were destemmed and subject to a short cold maceration to extract more aromatic precursors. Then the grapes were inoculated with selected yeasts and fermented in stainless steel tanks at a controlled temperature of between 14°C and 28°C (57°F-82°F).

**Ageing:** 70% of the final blend was aged in French oak barrels for 12 months.

### Technical data:

**Alcohol:** 14.0 %

**Residual Sugar:** 2.41 g/l

**Total acidity:** 4.71 g/l

**pH:** 3.54

### TASTING NOTES

**Colour:** Intense, shiny ruby colour with purple hues.

**Aroma:** Pronounced fruity aromas of blackcurrants and plums, along with subtle hints of cacao and vanilla.

**Palate:** Medium-bodied with a rounded texture and juicy tannins and a long, pleasant finish.

### FOOD PAIRING

This wine pairs well with some kinds of semi-hard cheese, as well as lean fish and meat.

*Viña MontGras is committed to sustainability and the environment:*

