

MONTGRAS DE·VINE

RESERVA

Syrah / 2020



VINEYARD

D.O: Central Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: The vineyards are located in the flat part of the valley, with deep soils and mainly compounded by clays.

Harvest: The grapes were hand-harvested and selected from last week of March onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The clusters were destemmed at the cellar for a short cold maceration for fermenting then with selected yeasts in stainless steel tanks at a maximum temperature of 28°C.

Ageing: 50% of the final blend spent 5 months in oak contact.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 3.51 g/l
<i>Total acidity</i>	: 4.09 g/l
<i>pH</i>	: 3.67

TASTING NOTES

Colour: Deep cherry red color with violet hints.

Aromas: Intense black fruity aromas such as blackberries, currants and blueberries along with light and complex notes of spices, leather and tobacco.

Palate: It has a fresh and juicy texture in the mouth with pronounced flavors of currants, murtilla and berries, as subtle notes of pepper.

SERVING SUGGESTION

It pairs very well with fatter meats such as lamb and roast duck. As well as with sausages and more mature cheeses.

Viña MontGras is committed to sustainability and the environment:

