

# MONTGRAS DE·VINE

RESERVA

## Carmenere / 2021



### VINEYARD

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**D.O:** Central Valley

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

**Soil:** Compounds with clays and sands, with deep characteristics and with a very good drainage.

**Harvest:** The grapes were hand-harvested and selected from mid weeks of April onwards.

### WINEMAKING

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**Winemaker:** Carla Dosque

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

**Ageing:** 65% of the final blend spent 5 months in oak contact.

### Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 2.82 g/l
<i>Total acidity</i>	: 4.24 g/l
<i>pH</i>	: 3.77

### TASTING NOTES

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**Colour:** Deep ruby red colour with purplish notes.

**Aromas:** Intense aromas of black cherries, blueberries and plums, along with hints of spice and chocolate notes.

**Palate:** Round and juicy tannins, with good volume in mouth and fresh fruity flavours with subtle coffee notes at the end that remains in a wide and very pleasant finish.

### SERVING SUGGESTION

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It pairs very well with a wide range of foods from grilled vegetables, cooked fishes, white meats to spicier meals like Indian Cuisine.

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

