

MONTGRAS DE·VINE

RESERVA

Malbec / 2021



VINEYARD

D.O: Central Valley

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

Soil: Of alluvial characteristics, deep and of good drainage.

Harvest: The grapes were hand-harvested and selected from 9th of April.

WINEMAKING

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: 20% of the final blend spent 6 months in oak contact.

Technical data:

Alcohol	: 14 %
Residual Sugar	: 2.00 g/l
Total acidity	: 4.73 g/l
pH	: 3.44

TASTING NOTES

Colour: Deep and brilliant purplish red color.

Aromas: Intense aromas of currants, blackberries and sarsaparilla along with subtle and tasty notes of sweet tobacco, cocoa and floral touches.

Palate: Pleasant and juicy texture with tasty and intense flavors of red plum and cherries as well as subtle hints of anise and toasted almonds at the end.

SERVING SUGGESTION

It pairs well with stews, pasta and game birds. You can also enjoy it with cheddar or gouda type cheeses.

Viña MontGras is committed to sustainability and the environment:

