

MONTGRAS DE·VINE

RESERVA

Pinot Noir / 2021



VINEYARD

D.O: Aconcagua Region

Climate: Coastal with more constant and cooler temperatures throughout the year and frequent morning fogs that provide salinity and minerality.

Soil: Ancient alluvial deposits on marine terraces, as well as granites with clay characteristic of the area.

Harvest: The grapes were hand-harvested and selected from 29th of March.

WINEMAKING

Winemaker: Carla Dosque

Fermentation: The clusters were destemmed at the cellar to cold macerate for a few days and extract a greater amount of aromas. Then fermented with selected yeasts in stainless steel tanks at lower controlled temperatures between 23 up to 26°C.

Ageing: The wine remained only in contact with stainless steel in order to retain the primary fruit characteristics.

Technical data:

<i>Alcohol</i>	: 14.0 %
<i>Residual Sugar</i>	: 2.11 g/l
<i>Total acidity</i>	: 4.73 g/l
<i>pH</i>	: 3.53

TASTING NOTES

Colour: Light ruby red color with violet hues.

Aromas: Intense and pleasant fresh red fruity aromas such as strawberries, raspberries and cherries together with species of nutmeg and cloves.

Palate: Juicy and light texture with a refreshing acidity that enhances its intense and fruity flavors of sour cherry, cassis and fresh plums.

SERVING SUGGESTION

It is a very versatile wine, that goes very well with fish and white meats, as well as appetizers with fresher and creamier cheeses.

Viña MontGras is committed to sustainability and the environment:

