

# MONTGRAS ANTU

## Syrah / 2021

*D.O. Colchagua  
Block N° 98 - Gobelet*

### TECHNICAL INFORMATION

Winemaker	: Benjamín Leiva	Alcohol	: 14%
Varieties:	: 100% Syrah	Residual Sugar	: 1.87 g/l
Harvest	: March 23th.	Total Acidity	: 5.3 g/l
Production	: 6,000 cases (9L)	pH	: 3.55

### WINEMAKING

The grapes were manually selected in the vineyards and then transported to the winery, where they were destemmed. Next they underwent a cold pre-fermentative maceration for 3 days to extract more concentrated aromas and greater colour. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). Once the alcoholic fermentation was complete, the wine was racked off its skins ready to undergo malolactic fermentation in French oak barrels.

### AGEING

90% of the wine aged in French oak barrels and 10% in American oak barrels for 13 months. Just 12% of the barrels were new.

### BOTTLING:

The wine was bottled without clarification. It was naturally stabilized and just filtered through a 20-micron membrane before bottling.

### AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 10 years.

### TASTING NOTES

Deep, shiny ruby colour with violet hues. Pleasant and intense aromas of black fruit like ripe blackberries and plums along with hints of spice. The mouth has good texture and volume and smooth, rounded and well-balanced tannins. The fruity notes are more prominent than the subtle and elegant notes from the oak-ageing.

### PAIRINGS

This wine goes well with meat with a higher fat content, like duck, pork and red meat. You can also enjoy it with appetizers that contain semi-ripe cheese and/or charcuterie.



Vinos sustentables  
de Chile



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## VINEYARD

The grapes come from vineyards planted in 2000 in Ninquén, our renowned mountain vineyard in the Colchagua Valley. Located at 300 masl, the vines are vsp-trained along trellis. The orientation of the rows varies according to the slope they are planted on.

The selected block is number 98, which we call "Gobelet". The grapes for this wine comes from a Gobelet-driven block, a more rustic system, which allows earlier ripening, since the load that this system holds is fewer bunches per plant.

## CLIMATE

The climate is Mediterranean with great thermal amplitude between day and night. This results in better concentration, as well as more gradual ripening, and the grapes are of higher quality as a result.

The climate in Ninquén is cooler than the surrounding area because of its altitude and the predominantly east-facing exposure which ensures the vines do not receive sun in the afternoons.

## SOIL

Ninquén is an isolated mountain that is a remnant of the Coastal Mountain Range. It has soils of volcanic origin, which are very thin and low in organic material and this ensures the vineyards have low vigour, enriching the grapes' colour and giving them greater concentration and hence greater complexity.

## SEASON AND HARVEST

The 2021 winter rains were more benevolent than the previous year. Added to a decrease in frosts, which allowed a nice season beginning. The marked thermal oscillations between day and night resulted in more structured wines with juicy acidity.

