



#### VINEYARD

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**D.O:** Bío Bío Valley

**Variety:** 100% Pinot Noir

**Climate:** Mild Mediterranean rainy weather, with a spring/summer short dry season and mainly winter rains.

**Soil:** Reddish clayey, originated by the evolution of glacial sediments and alluvial materials.

**Harvest:** Selected grapes were hand-harvested from the vineyards starting the 23 of March onwards.

#### WINEMAKING

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**Winemaker:** Santiago Margozzini

**Fermentation:** The clusters were destemmed to cold macerate for 2 days to extract a greater quantity of aromatic precursors. Fermentation was carried out in stainless steel tanks between 14 to 28°C with selected yeasts.

**Ageing:** It was kept in contact only in stainless steel tanks to preserve its primary aromas.

#### Technical Data:

<b>Alcohol</b>	: 13.5 %
<b>Residual Sugar</b>	: 1,99 g/l
<b>Total acidity</b>	: 5.7 g/l
<b>pH</b>	: 3.27

#### TASTING NOTES

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**Colour:** Bright and light ruby red color.

**Aromas:** Intense aromas of red fruits such as wild strawberries and sour cherry along with elegant touches of violets.

**Palate:** Light and juicy structure, with a good texture that is accompanied very well by a pleasant acidity.

#### SERVING SUGGESTION

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It pairs well with heavier fatty fishes such as tuna, as well as dishes containing white meats, duck, mushrooms and fungi.

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

