

INTRIGA®

MONTGRAS

Intriga / 2021

D.O. Alto Maipo

TECHNICAL INFORMATION

Winemaker	: Benjamín Leiva	Alcohol	: 14.5 %
Variety	: 90% Cabernet Sauvignon, 5% Cabernet Franc & 5% Petit Verdot	Residual Sugar	: 2.21 g/l
Harvest	: Starts on March 5th	Total Acidity	: 5.20 g/l
		pH	: 3.45
		Production	: 6,600 cases (9L)

VINIFICATION

The grapes were meticulously hand-selected in the vineyards and underwent a dual selection process upon arrival at the cellar. Subsequently, they were destemmed, lightly crushed, and introduced into the tank at 15°C/59°F. Following a two-day maceration period, selected yeasts were introduced for fermentation, reaching a maximum temperature of 24°C/75°F. Upon the completion of alcoholic fermentation, the grapes underwent a post-fermentative maceration lasting 10 to 15 days at 28°C/82°F, with the tasting ultimately determining its conclusion.

AGEING

15% of the blend was aged in new French oak barrels of 225 liters and 85% in a pool of barrels ranging from second to fourth use and 2,000-liter foudres, for a period of 2 winters.

FILTERING & BOTTLING PROCESS

The wine underwent an initial earth filtration and then was finally filtered with a 20-micron membrane before bottling.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 15 years.

TASTING NOTES

Deep red ruby colour with red fruity aromas and some dark ones. Full-bodied, with a good volume and structure in mouth, presenting intense flavours and spicy notes together with red plums, gooseberries and cassis. With a long and persistent finish, this is a powerful and concentrated wine with the renowned quality of the Maipo Valley.

FOOD PAIRING

Pairs excellent with mature cheeses and red meats in general, as well as more fatty meats such as duck, lamb or goat.



Viña MontGras is committed to sustainability and the environment:





VINEYARD

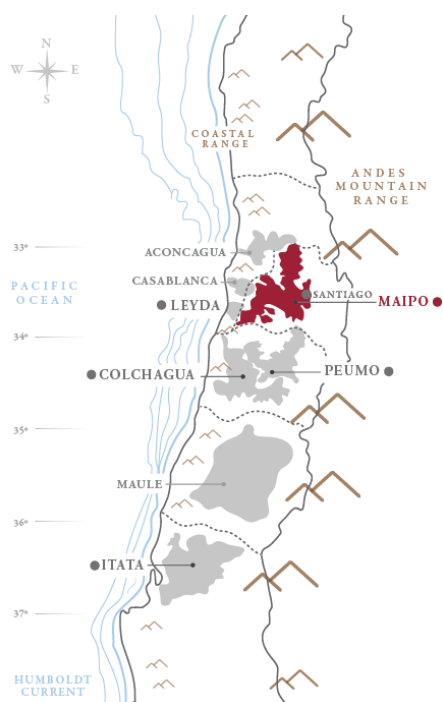
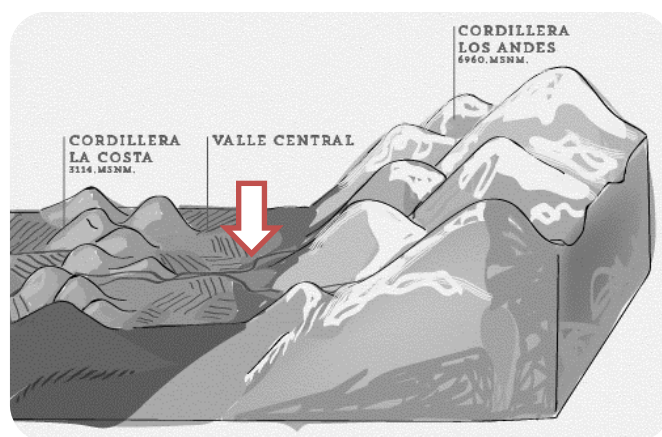
The Intriga vineyard, formerly Viña Linderos (1865), is situated in the town of Linderos in the Metropolitan Region, 35 kilometers south of Santiago, in the Alto Maipo, on the second alluvial terrace of the valley, bordering the third. Influenced by the Maipo River and the marvelous impact of the Andes Mountains, which cool the nights with refreshing breezes from the high altitudes, it creates significant temperature fluctuations, resulting in a regulation of growth and the development of phenolic compounds.

CLIMATE

Mediterranean, with significant thermal oscillation between day and night. The Andes Mountain Range has a major influence, having a long dry season and a winter marked by extreme temperatures that can fall to freezing point.

SOIL

The soil origin is alluvial, with a primary loam horizon that, in depth, is characterized by a significant presence of stones. These stones, in contact with the soil, enable moisture accumulation, creating an optimal microclimate for root growth. Additionally, the soil exhibits high permeability and is nutritionally poor, contributing to the restriction of plant vigor and the enhancement of phenolic compound concentration.



SEASON AND HARVEST

Similar to last year, the 2021 harvest has been marked by a significant and a particularly dry winter. Due to their age, these vineyards are balanced and used to the deep, light and poor soils of Maipo Valley. In result the berries and clusters are small, but they have a very good concentration and a pleasant acidity. The acidity is product of the cool summer nights, thanks to the influence of the Andes mountain. The thermal amplitude of the day and night are pronounced, giving balance to the grapes and achieving an optimal maturation.

