



INTRIGA

M A X I M A

MONTGRAS

Intriga Máxima / 2021

D.O. Alto Maipo

TECHNICAL INFORMATION

Winemaker	: Benjamín Leiva	Alcohol	: 14.0%
Variety	: 100% Cabernet Sauvignon	Residual Sugar	: 3.1 g/l
Harvest	: 23 March 2021	Total Acidity	: 5.1 g/l
Production	: 300 cases (9L)	pH	: 3.6

VINIFICATION

The harvest takes place very early in the morning to ensure that the grapes reach a maximum of 15°C. Once the clusters are received at the winery, they are selected, then destemmed, followed by berry selection. The berries are transported in 500-kilogram bins and deposited by gravity into 12,100-liter tanks. After two days of maceration, yeast is inoculated for fermentation at a maximum temperature of 24°C. At the end of alcoholic fermentation, it undergoes a post-fermentation maceration for 10 to 15 days at 28°C, where tasting determines its conclusion.

AGEING

Aging takes place with 40% in new French oak barrels of 225 liters and 60% in a pool of 2,000-liter foudres, for a period of 2 winters.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or filtering at any point in the process looking for preserving the great body and layers that it has.

AGEING POTENTIAL

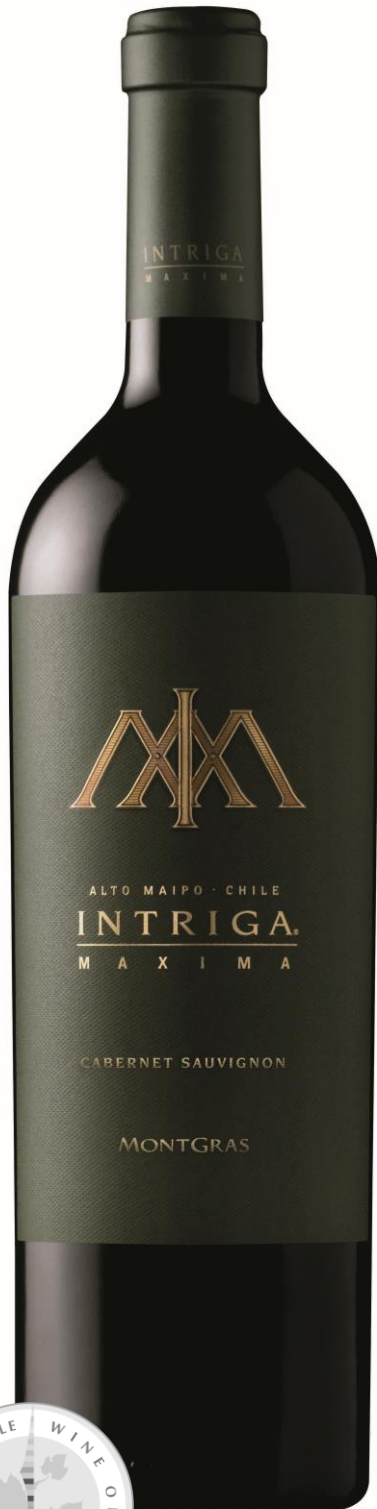
This wine can be enjoyed now or it could be cellared for 30 years.

TASTING NOTES

It is a wine of intense dark cherry red color. Regarding the aromas, clear notes of red fruit, tart red fruit, blue fruit, hints of dry herbs, and subtle graphite notes are perceived, which blend very well during aging. The palate is long, elegant, but tense. Tannins with an elegant character, yet present, seeking more verticality.

FOOD PAIRING

This wine pairs beautifully with barbecued marbled red meat, as well as spit-roast lamb or roast ribs.



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VINEYARD

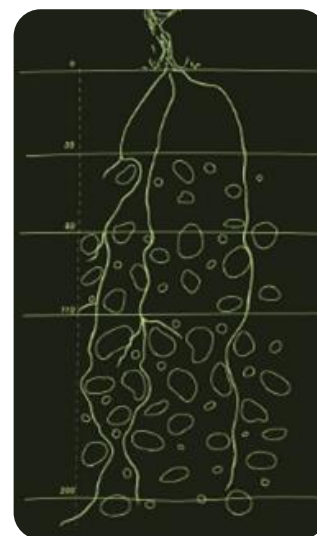
The Intriga vineyard, formerly Viña Linderos (1865), is located in the town of Linderos in the Metropolitan region, 35 kilometers south of Santiago, in the Alto Maipo, on the second alluvial terrace of the valley, bordering the third. Our Icon wine comes from ancient vines in the Higuera sector (50-60 years old), which currently yield around 3-4 tons. According to geological studies, it may be bordering the third terrace or even within it. This sector aligns with sought-after characteristics in terms of soil content and stone size, consistently being the best plot in the vineyard.

CLIMATE

Mediterranean, with a significant temperature difference between day and night. Influenced by the Maipo River and the wonderful impact of the Andes mountain range, which cools the nights with its refreshing breezes, creating significant thermal variations. This results in a regulation of growth and the development of phenolic compounds.

SOIL

The soil origin is alluvial, with an initial loamy horizon that, in depth, is characterized by a large number of stones. These stones, in contact with the soil, enable the accumulation of moisture, creating an optimal microclimate for root growth. Additionally, the soil exhibits high permeability and is nutritionally poor, which helps restrict plant vigor and increase the concentration of phenolic compounds.



SEASON AND HARVEST

During the 2021 season, winter rains were more benevolent than the previous winter, allowing for a lovely start to the season. January precipitation posed no issue; on the contrary, it was greatly beneficial for the soil, and the cloudy days before and after the rain helped to soothe and even out ripening. The average maximum temperatures were lower this season, allowing for a more gradual ripening. The increasingly common marked temperature fluctuations between day and night translated into wines with a more structured profile and pleasant acidity.

