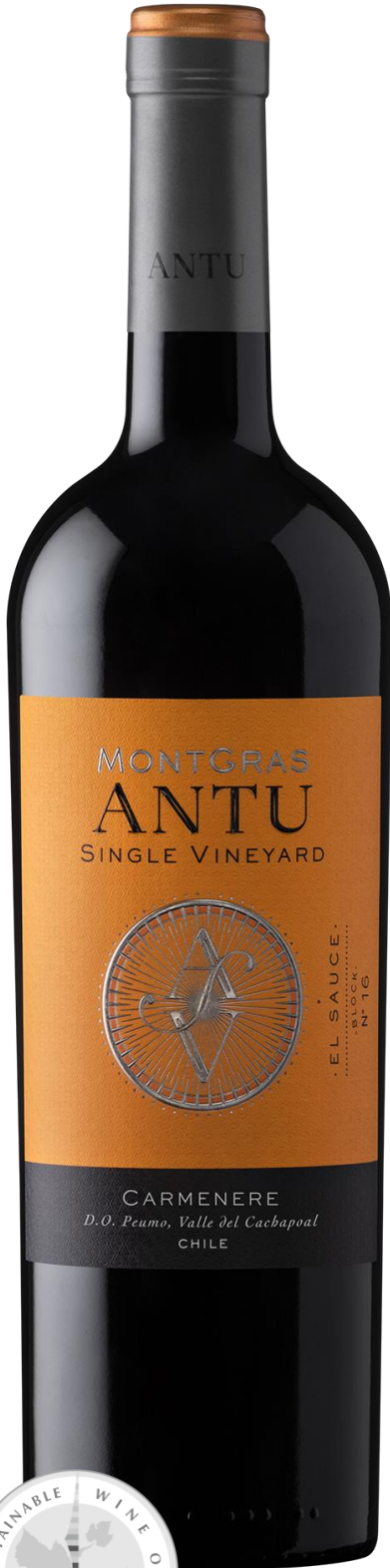


MONTGRAS
ANTU
SINGLE VINEYARD

Carmenere / 2021

*D.O. Peumo, Valle de Rapel
Block N° 16 – “El Sauce”*



TECHNICAL INFORMATION

Winemaker	: Benjamín Leiva	Alcohol	: 14.0%
Varieties:	: 100% Carmenere	Residual Sugar	: 1.79 g/l
Harvest	: Started on April 27	Total Acidity	: 5.4 g/l
Production	: 3,800 cases (9L)	pH	: 3.51

WINEMAKING

The grapes were hand-selected in the vineyard and then transported to the winery, where they were destemmed. Next they underwent a cold pre-fermentative maceration for 3 days to extract aromas and more intense colour. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). Finally, the wine underwent a post-fermentative maceration at 22°C-24°C (72°F-75°F), in order to enhance the volume on the palate. The total maceration period lasted around 20 days.

AGEING

Once the malolactic fermentation was complete, 100% of the wine was barrel-aged for 11 months; just 25% of the barrels were new so as to prioritize the fruity aromas and flavours ahead of the oak.

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 7 years.

TASTING NOTES

A deep and shiny violet-red colour, this wine has the spicy notes typical of Carmenere, but subtle than other years. Good grip in the mouth, with good texture and sweet tannins, this wine is fresh and well-balanced.

PAIRING

This wine pairs very well with lean meat and pasta dishes, as well as highly seasoned cuisine containing curry spices, cumin or even sweet dishes like the traditional Chilean dish *pastel de choclo* (meat pie with a thick layer of sweetcorn).



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MONTGRAS ANTU

SINGLE VINEYARD



VINEYARD

From vineyards located in an area called “Cabaña Blanca” in the Las Cabras municipality. The ungrafted vines were planted in 1998 and 1999 in the renowned terroir of Peumo. They are VSP-trained in a north-south direction and are subject to drip irrigation.

The selected block is number 16, which we call “El Sauce”, which translates to “The Willow”. The reason why it bears this name is that there is a willow tree in front of the block that is used for this wine. This specific area is surrounded by a lagoon where the geese live and you can see and feel the pure harmony of the countryside, which translate to harmony of the wine.

CLIMATE

The climate is warm and has just enough of a maritime influence to avoid the temperatures becoming torrid. This is ideal for producing the Carmenere wines for which it is known, which are very fruity and full-bodied.

SOIL

Black clay soils comprising a light mixture of granite, with very good structure and drainage.

SEASON AND HARVEST

The 2021 season had more benevolent winter rains than the previous season, which allowed a good start to the season, added to the decrease in frost compared to previous year. The rainfall in January was not a problem, it was great, especially on those cold days that allow the vineyard to be homogenized. Carmenere had exquisite maturity, black fruit and a pleasant texture. The marked thermal oscillations between day and night are essential for our wines, they have better structure, persistence of acidity and aromas.

