

# MONTGRAS ANTU

## Cabernet Sauvignon Carmenere / 2022

*D.O. Colchagua*

*Blocks N° 93 94 – “El Rellano”*

### TECHNICAL INFORMATION

<b>Winemaker</b>	: Benjamín Leiva	<b>Alcohol</b>	: 14 %
<b>Varieties:</b>	: 70% Cabernet Sauvignon & 30% Carmenere	<b>Residual Sugar</b>	: 5.7 g/l
<b>Harvest</b>	: Cabernet Sauvignon on 31 March & Carmenere on 20 April.	<b>Total Acidity</b>	: 5.2 g/l
<b>Production</b>	: 8,000 cases (9L)	<b>pH</b>	: 3.38

### WINEMAKING

Once the clusters are received at the winery, they undergo a selection process, followed by destemming and a light crushing. They enter a stainless steel tank after passing through a cold exchanger to reach 15°C. After two days of maceration, they are inoculated with selected yeasts for fermentation at a maximum temperature of 26°C and 28°C for Carmenere, and 24°C for Cabernet Sauvignon. Following the completion of alcoholic fermentation, they undergo a post-fermentative maceration at 28°C for 7 to 10 days, where tasting determines its conclusion.

### AGEING

Aging in contact with wood for 6 months, followed by 8 months in a pool of barrels ranging from second to fourth use.

### BOTTLING:

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

### AGEING POTENTIAL

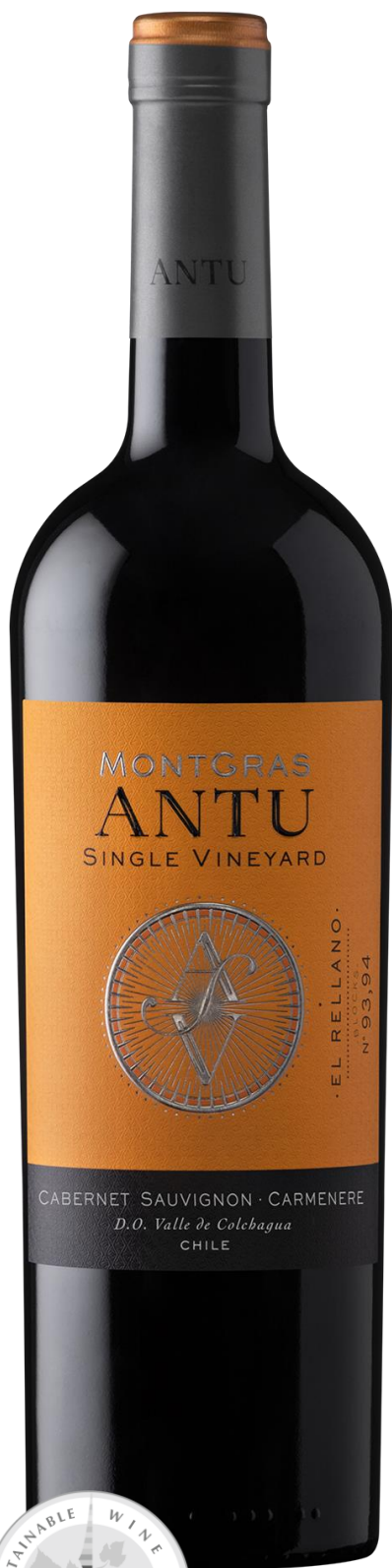
This wine can be enjoyed now or it could be cellared for 10 years.

### TASTING NOTES

A deep and intense ruby red color with violet undertones. On the nose, there are spicy notes and fresh fruit aromas, with a prevalence of red fruits. It offers a pleasant concentration and structure on the palate, culminating in a long and enjoyable finish that harmonizes seamlessly with the elegant nuances from its aging in French oak barrels.

### PAIRINGS

This wine pairs very well with red meat in general, as well as game, pasta dishes, mature cheese and charcuterie.



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## VINEYARD

The grapes come from vineyards planted in 1998 and 2000 in Ninquén, an island hill, a remnant of the coastal mountain range, located 7 km northwest of Santa Cruz in the Colchagua Valley.

The selected blocks are the N°93 and 94 set which we call “El Rellano”, which translates to “The Landing”. The reason why it bears this name is because of the shape that the Ninquén hill acquires in the place where this blocks are located, which is the lowest part of the cleft of the plateau.

## CLIMATE

Mediterranean, with rainy winters and very hot summers. As is typical in Chile, thanks to the influence of the Pacific, temperatures drop at night as they pass through the Coastal Cordillera. The hill, being rugged, with its corridors, generates certain breezes that help lower the temperature a bit more compared to the lower areas.

## SOIL

Ninquén has a volcanic origin, composed of breccia, tuff, and volcanic lavas with a high content of Fe and Mg. It features a sandy-loam to clayey texture with a presence of silt. It is an altered rock, known as alterite, which fractures, allowing the roots to penetrate.

## SEASON AND HARVEST

In the 2022 season, winter rains were benevolent. There was an absence of frost, allowing for a lovely start to the season, albeit somewhat delayed. The year boasted good luminosity and temperatures, with occasional heatwaves that brought the harvest forward compared to the previous season. At Ninquén, the day-to-night temperature fluctuations were more intense than in the lower areas. This phenomenon becomes more pronounced each year, resulting in wines with a more pronounced structure and improved acidity.

