

# MONTGRAS

GRAN RESERVA  
DAY · ONE

CARMENERE / 2022

D.O. COLCHAGUA VALLEY



## VINEYARD

**Varieties:** 100% Carmeneré.

**Climate:** Warm Mediterranean with four well-defined seasons and significant temperature differences between day and night.

**Soil:** Very deep, well-drained soil composed of clay and sand.

**Harvest:** The first grapes for this wine were manually harvested on 18 April 2022.

## WINEMAKING

**Winemaker:** Benjamín Leiva

**Fermentation:** Once the clusters reached the winery, they were destemmed and then the grapes were inoculated with selected yeasts and fermented in stainless steel tanks at a maximum temperature of 28°C.

**Ageing:** 80% of the final blend was aged in contact with French oak for 11 months.

## Technical data:

**Alcohol:** 14.0 %

**Residual Sugar:** 2.9 g/l

**Total acidity:** 5.48 g/l

**pH:** 3.45

## TASTING NOTES

**Colour:** Deep ruby colour with violet hues.

**Aroma:** Intense aromas of ripe plums and blackberries with spicy notes along with hints of coffee and dark chocolate in the finish.

**Palate:** The mouth has a pleasant texture with good grip and well-rounded, juicy tannins that end in a long and pleasant finish.

## FOOD PAIRING

This wine pairs well with leaner cuts of meat and fish, as well as spicy food.

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

