

MONTGRAS

GRAN RESERVA
DAY · ONE

MERLOT / 2022

D.O. COLCHAGUA VALLEY



VINEYARD

Varieties: 100% Merlot

Climate: Warm Mediterranean with a wide thermal range between day and night and well-defined seasons.

Soil: Deep clay soils.

Harvest: The first grapes for this wine were manually harvested on 2 March 2022.

WINEMAKING

Winemaker: Benjamín Leiva

Fermentation: Once the clusters are received in the winery, they are selected and then undergo destemming and a light crushing. Afterwards, they are transferred to the stainless steel tank after passing through a cooling exchanger, reaching the tank at approximately 15°C. After one day, they are inoculated with selected yeast to ferment at a maximum temperature of 24°C. At the end of the alcoholic fermentation, the wine undergoes approximately 5 days of post-fermentation maceration at 28°C.

Ageing: Ageing for 8 months in a pool of barrels of 225 liters from 2nd to 6th use.

Technical data:

Alcohol: 13.5 %

Residual Sugar: 2.6 g/l

Total acidity: 5.1 g/l

pH: 3.4

TASTING NOTES

Colour: Intense, shiny ruby colour with purple hues.

Aroma: Pronounced fruity aromas of blackcurrants and plums, along with subtle hints of cacao and vanilla.

Palate: Medium-bodied with a rounded texture and juicy tannins and a long, pleasant finish.

FOOD PAIRING

This wine pairs well with some kinds of semi-hard cheese, as well as lean fish and meat.

Viña MontGras is committed to sustainability and the environment:

