

MONTGRAS DE·VINE

RESERVA

Carmenere / 2022



VINEYARD

D.O: Central Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: Compounds with clays and sands, with deep characteristics and with a very good drainage.

Harvest: The grapes were hand-harvested and selected from late April onwards.

WINEMAKING

Winemaker: Carla Dosque

Fermentation: The clusters were destemmed at the cellar for fermenting then with selected yeasts in stainless steel tanks at a maximum temperature of 28°C.

Ageing: 65% of the final blend spent 5 months in oak contact.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 1.94g/l
<i>Total acidity</i>	: 4.56 g/l
<i>pH</i>	: 3.57

TASTING NOTES

Colour: Deep ruby red colour with purplish notes.

Aromas: Intense aromas of black cherries, blueberries and plums, along with hints of spice and chocolate notes.

Palate: Round and juicy tannins, with good volume in mouth and fresh fruity flavours with subtle coffee notes at the end that remains in a wide and very pleasant finish.

SERVING SUGGESTION

It pairs very well with a wide range of foods from grilled vegetables, cooked fishes, white meats to spicier meals like Indian Cuisine.

Viña MontGras is committed to sustainability and the environment:

