

MONTGRAS DE·VINE

RESERVA

Garnacha / 2022



VINEYARD

D.O: Central Valley

Climate: Mediterranean climate, with cooler temperature and higher annual rainfall.

Soil: Shallow, granitic and poor soil, which allows balanced and low-vigor plants.

Harvest: The grapes were hand-harvested and selected from April 18th onwards.

WINEMAKING

Winemaker: Carla Dosque

Fermentation: The clusters were destemmed at the cellar to ferment in stainless steel and concrete tanks for 10 days with selected yeasts at a maximum temperature of 28°C.

Ageing: The wine remained only in contact with stainless steel in order to retain the primary fruit characteristics.

Technical data:

Alcohol	: 13.5 %
Residual Sugar	: 1.8 g/l
Total acidity	: 5.2 g/l
pH	: 3.4

TASTING NOTES

Colour: Intense purplish red colour.

Aromas: The nose is intense. Red fruit notes, mainly fresh cherry. Then spicy aromas appear, such as white pepper. This wine has a fresh and floral finish.

Palate: Pleasant texture with pleasant and smooth tannins. Balanced and round acidity. Medium bodied and juicy finish.

SERVING SUGGESTION

It is very versatile, so it can be paired with a wide variety of dishes, such as salads with nuts, white meats and mature cheeses. It also pairs very well with roast lamb, stews and casseroles.

Viña MontGras is committed to sustainability and the environment:

