

MONTGRAS DE·VINE

RESERVA

Merlot / 2022



VINEYARD

D.O: Central Valley

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

Soil: Of silty-clay characteristics with a good drainage and structure.

Harvest: The grapes were hand-harvested and selected from 10th of March.

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: 40% of the final blend spent 5 months in oak contact.

Technical data:

<i>Alcohol</i>	: 13 %
<i>Residual Sugar</i>	: 2.13 g/l
<i>Total acidity</i>	: 5.34 g/l
<i>pH</i>	: 3.48

TASTING NOTES

Colour: Deep and brilliant ruby red color.

Aromas: Intense aromas of black fruit such as blackberries, plums, currants and figs, with tasty notes of cassia, cloves and pepper.

Palate: Medium-bodied with a juicy and pleasant texture on the palate that is accompanied by its fruity flavors along with sweet caramel notes that are complexed with subtle touches of tea leaves.

SERVING SUGGESTION

It pairs well with a wide range of foods, from preparations with vegetables, such as soft and stewed meats, as well as with a good roast of leaner red meats.

Viña MontGras is committed to sustainability and the environment:

