

# MONTGRAS DE·VINE

RESERVA

## Pinot Noir / 2022



### VINEYARD

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**D.O:** Central Valley

**Climate:** Coastal with more constant and cooler temperatures throughout the year and frequent morning fogs that provide salinity and minerality.

**Soil:** Ancient alluvial deposits on marine terraces, as well as granites with clay characteristic of the area.

**Harvest:** The grapes were hand-harvested and selected from the second week of March onwards.

### WINEMAKING

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**Winemaker:** Carla Dosque

**Fermentation:** The clusters were destemmed at the cellar to cold macerate for a few days and extract a greater amount of aromas. Then fermented with selected yeasts in stainless steel tanks at lower controlled temperatures between 23 up to 26°C.

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

### Technical data:

<b>Alcohol</b>	: 13.5 %
<b>Residual Sugar</b>	: 2.7 g/l
<b>Total acidity</b>	: 5.92 g/l
<b>pH</b>	: 3.26

### TASTING NOTES

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**Colour:** Light ruby red color with violet hues.

**Aromas:** Intense and pleasant fresh red fruity aromas such as strawberries, raspberries and cherries together with species of nutmeg and cloves.

**Palate:** Juicy and light texture with a refreshing acidity that enhances its intense and fruity flavors of sour cherry, cassis and fresh plums.

### SERVING SUGGESTION

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It is a very versatile wine, that goes very well with fish and white meats, as well as appetizers with fresher and creamier cheeses.

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

