

# MONTGRAS DE·VINE

RESERVA

## Zinfandel / 2022



### VINEYARD

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**D.O:** Central Valley

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

**Soil:** Of alluvial characteristics, being very deep soils and with good drainage.

**Harvest:** The grapes were hand-harvested and selected from end of March.

### WINEMAKING

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**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:** 50% of the final blend spent 6 months in oak contact.

### Technical data:

<b>Alcohol</b>	: 13.5 %
<b>Residual Sugar</b>	: 10 g/l
<b>Total acidity</b>	: 5.32 g/l
<b>pH</b>	: 3.36

### TASTING NOTES

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**Colour:** Deep and brilliant ruby red colour.

**Aromas:** Ripe red fruity aromas with notes of dried plum, berries and cherries as well as complex hints of cooked apple and tobacco.

**Palate:** With a good body and fresh fruit present in the mouth, it is juicy and tasty with a long finish that has a pleasant and well balanced acidity.

### SERVING SUGGESTION

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Pairs excellent with dishes containing pork, lamb and sausages with deep and robust flavors.

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

