

MONTGRAS

HANDCRAFTED

Rare CABERNET FRANC 2022

"The Franc is like a song that became a classic and as such there are many ways to interpret it, let's say that this is the Joe Cocker type version at Woodstock."

Cristián Correa



TECHNICAL INFORMATION

D.O.	: Buin, Maipo Valley	Alcohol	: 12.5%
Varieties	: 100% Cabernet Franc	Residual Sugar	: 2.3 g/l
Harvest	: 16 march 2022	Acidity/pH	: 4.84 g/l / 3.49

Winemaking

The whole clusters were put into small concrete vats. They began to undergo carbonic maceration with no oxygen and then started to ferment naturally. A 15 day maceration with gentle daily pump overs. The wine was aged for 11 months in 225 liter French oak barrels and a 2,000 litre foudre . 3,200 bottles produced.

Bottling

After aging, the wine was lightly filtered through a 20-micron membrane and then spent 6months in the bottle before being released.

Ageing potential

This Cabernet franc was fermented using the carbonic maceration method, which gives it a special complexity, so its ageing in the bottle will give ageing aromas and, thanks to its rich acidity, the wine will remain fresh for several years. In terms of years, we could say 10 years.

Tasting notes

This wine exhibits a remarkable aromatic intensity, with prominent notes of black and red fruits. The tannins are sweet and elegant, accompanied by a balanced acidity and subtle mineral undertones, imparted particularly by the fermentation method employed.

Pairings

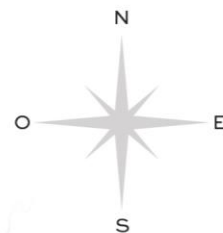
Due to its acidity and elegance, it is ideal to combine with appetizers and lean meats or pasta with seafood sauces.

Viña MontGras is committed to sustainability and the environment:



MONTGRAS

H A N D C R A F T E D



Vineyard

From ungrafted vines in vineyards planted in 2005 in Linderos . The soils are alluvial and stony for the first 50cm. They have good depth and drainage and are rich in calcium carbonate. The great thermal amplitude in this area enables us to get superb quality from Chilean Cabernet.

Climate

The Andes Mountain Chain has a very significant influence, so the area has a prolonged dry season and a clearly defined winter with extreme temperatures that can drop to freezing. The climate is Mediterranean with great thermal amplitude between day and night.

This results in better concentration, as well as a more gradual ripening. As a consequence, the grapes are higher quality.

Soil

Deep, alluvial soils with clay at the surface and a subsoil of sand and stones. This type of soil corresponds to the second terrace generated by the decomposition of the Andes Mountain Chain, which formed different types of terraces with differing sizes of rocks.

Season and harvest

In Maipo during the 2022 season, the good temperatures and brightness stood out, especially in spring and summer.

The most remarkable aspect of the season was the significant temperature variation, which is becoming increasingly common, and the health of the season, as we were free from rain during spring and summer. This, combined with proper irrigation management, allowed us to finish the season successfully.

Consistent but controlled irrigation work is essential to achieve a good harvest.

