

MONTGRAS

HANDCRAFTED

Rare **CARIGNAN** 2022

"I am proud of the Carignan variety that represents the Chilean countryside, enduring the inclement sun and drought like no other, delivering vibrant color and wild acidity."

Carla Dosque



TECHNICAL INFORMATION

D.O.	: San Javier, Maule Valley	Alcohol	: 14.0%
Varieties	: 100% Carignan	Residual Sugar	: 2.07g/l
Harvest	: 13 march 2022	Acidity/ pH	: 5.3 g/l / 3.38

Winemaking

Following a cluster/berry selection in the winery, 100% of the clusters were destemmed.

The must was fermented with selected yeasts in stainless steel tanks.

A 15 day maceration. Two gentle daily pump overs.

The wine was aged for 12 months in 225 litre French oak barrels and a 2,000 litre Foudre. 3,200 bottles produced.

Bottling

The wine was bottled without clarification, naturally stabilized and with only a 20 micron filtration to the bottle.

Ageing potential

It can be enjoyed immediately, but also can evolve very well for 10 years.

Tasting notes

With an intense violet-red color, this wine exhibits a strong presence of maqui and blackcurrant on the nose, accompanied by abundant notes of raspberry and cherries, with a floral and refreshing finish. It stands out for its vibrant acidity and robust structure, both on the nose and palate, with sturdy tannins.

Pairings

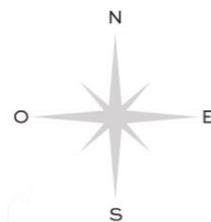
It pairs very well with all kinds of meats, especially grilled red meats, such as lamb accompanied by roasted vegetables. It is also excellent with strong and creamy cheeses.

Viña MontGras is committed to sustainability and the environment:



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Vineyard

From bush trained, dry farmed vineyards planted in the Melozal area of San Javier in Maule in 1958. The vines are spur pruned and produce low yields of just 8-9 tons/ha.

They are planted in deep clay loam soils. The climate is temperate Mediterranean with warm, dry, sunny summers.

Climate

The climate of San Javier corresponds to the temperate type (semi-arid Mediterranean), which is characterized by having temperatures that vary, on average, with a maximum of 30 °C in January and a minimum of 4°C in July. The average annual rainfall is 837 mm, presenting a dry period of 7 months.

Soil

San Javier has deep soils with a loamy-clay texture.

Season and harvest

The 2022 season in the Maule region stood out for the heatwaves experienced in December 2021 and the summer of 2022, low presence of frosts, and good phytosanitary quality of the grapes.

Regarding the harvest, the dryland vineyards in Maule received some rainfall during the summer, which helped in achieving grape ripening. In general, the harvest dates remained similar to previous years, occurring around the first weeks of March, with good accumulation of sugar levels (degrees brix), low pH, and high total acidity.

The Carignan grapes for this wine come from the dryland vineyards in Maule. It is important to mention that the natural water accumulation was insufficient despite the rainfall between October 2021 and March 2022, maintaining the overall drought condition of the country.

