

# MONTGRAS

HANDCRAFTED

## Rare CINSAULT 2022

*"We are only drinking a 20% of what mother nature is offering us in terms of places and grape varieties. Coming from an outstanding terroir and from a very elegant and refined grape almost forgotten."*

Alberto Antonini

### TECHNICAL INFORMATION

D.O.	: Coelemu, Itata Valley	Alcohol	: 12%
Varieties	: 100% Cinsault	Residual Sugar	: 1.49 g/l
Harvest	: 10 march 2022	Acidity/pH	: 4.97 g/l / 3.43

### Winemaking

The grapes and 60% of the stems were put into stainless steel tanks.

The alcoholic fermentation took place with native yeasts.

A 10-day maceration. Gentle daily pump-overs.

The wine was aged for 11 months in 225-litre 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 6 months in the bottle before being released.

### Ageing potential

It can be enjoyed immediately, but thanks to its acidity, it can evolve very well for 10 years.

### Tasting notes

Intense aromas of fresh red fruits, like tart cherries and strawberries, are accompanied by clean hints of damp earth. It offers a refreshing palate, yet it also boasts pronounced vertical tannins derived from the fermentation with whole clusters, which accentuate its aromatic complexity.

### Pairings

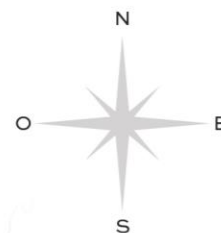
Due to the acidity and tannins that it presents, it is a wine that pairs pleasantly with stews, white meats, and sausages or interiors with a fatty content.

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



# MONTGRAS

## HANDCRAFTED



### **Vineyard**

From “prehistoric” vineyards that belong to Mrs. Teresa Artiaga and Mr. Felipe Orellana in Coelemu. These vineyards are not irrigated because of the cool, wet weather in the area. The vines are bush-trained and planted in granitic soils facing south-west.

### **Climate**

Coastal climate, with a marked influence from the Pacific Ocean, where abundant winter rains allow rainfed agriculture.

### **Soil**

Granitic soils with different degrees of decomposition, presence of quartz stones in the soil horizons and good root growth.

### **Season and harvest**

During the 2022 season, precipitation was uneven and light, resulting in very low yields but with high quality.

Compared to the previous harvest, this one was earlier, starting in early March.

The temperatures and brightness stood out during spring, and overall, the summer was cool with significant fluctuations in heat.

