

# MONTGRAS

HANDCRAFTED

## Rare GARNACHA 2022

*"I love Garnacha because it is a versatile and challenging grape variety. Its elegance delights, and its rusticity and character captivate. It's a variety that creates conflict, something so necessary to avoid becoming stagnant!"*

*Benjamín Leiva*



### TECHNICAL INFORMATION

D.O.	: Ninquén, Colchagua Valley	Alcohol	: 14.0%
Varieties	: 100% Garnacha	Residual Sugar:	: 2.3 g/l
Harvest	: 18 march 2022	Acidity / pH	: 5.36 g/l / 3.41

### Winemaking

Fermentation in concrete tanks, with 50% of stems, so the grapes are destemmed and after selecting the stems, they are added in layers to the tank. Gentle punching down and some pumpovers every 2-3 days. After alcoholic fermentation, it is aged in 2,000-liter French oak foudres of fourth use for 9 months before being bottled.

### Bottling

The wine was bottled without fining, naturally stabilized, and only underwent a coarse filtration of 20 microns, which means sediment may be present at the bottom of the bottle.

### Ageing Potencial

It can be enjoyed immediately or stored in controlled conditions of humidity and temperature for over 10 years.

### Tasting notes

Soft violet color, with a nose that goes through tart red fruit, dried herbs, and white pepper. Complexity and austerity come together. On the palate, it has present and vertical tannins that prolong the wine, along with its acidity. It is a wine that pairs well with food but also enjoyed on its own.

### Pairings

Thanks to its acidity and tannins, this wine pairs pleasantly with stews, braised dishes, white meats, cured meats, and fatty cuts of meat. It also complements well with ham, charcuterie, and mature cheeses.

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



# MONTGRAS

H A N D C R A F T E D



## Vineyard

The grapes come from our vineyards planted on Ninquén Hill, a remnant island hill of the Coastal Range, located 7 km northwest of Santa Cruz in the Colchagua Valley at 300 meters above sea level.

## Climate

Ninquén has a Mediterranean climate with a significant temperature variation between day and night. Specifically, the climate in Ninquén is cooler than the surrounding areas due to its altitude and predominant east-facing exposure, which mitigates the impact of the afternoon sun on the vineyards.

## Soil

Ninquén is a remnant island hill of the Coastal Range. It has volcanic origin soils, formed by deposits such as breccias, tuffs, and volcanic lavas, with high content of Fe and Mg, and a sandy-clay loam texture with silt content. It's altered rock, some call it alterite, which fragments and allows the passage of roots.

## Season and harvest

Due to the accumulated drought and an ungenerous winter, yields were low. As a result, the berries are smaller, which poses a good problem as it leads to berries with good concentration and pleasant acidity. The cool summer nights, thanks to the breeze coming from the Pacific that runs through the slopes of Cerro de Ninquén, the altitude of the hill, and the east-facing exposure of the vineyard, allow for rapid heat loss in the evenings.

In January, there were a few cold days, which contributed to even veraison. The temperature variations are increasingly greater over time, with daytime temperatures rising and nighttime temperatures decreasing.

Autumn arrived cool, allowing for the harvest of healthy and well-balanced grapes.

