

# MONTGRAS

HANDCRAFTED

## Rare PINOT NOIR 2022

*"Pinot noir is the most wonderful variety in the world;  
Revealing and enhancing it is a goal that has  
obsessed me for years"*

*Adolfo Hurtado*



### TECHNICAL INFORMATION

D.O.	: Leyda Valley	Alcohol	: 13.5%
Varieties	: 100% Pinot Noir	Residual Sugar	: 2.6 g/l
Harvest	: 31 march 2022	Acidity- pH	: 5.1 g/l - 3.55

### Winemaking

Following a cluster selection in the winery, 100% of the clusters were destemmed but not crushed. The grapes began carbonic maceration and were then crushed and fermented in small open vats with manual punch downs. Once the fermentation was complete, the wine was immediately racked off its skins for ageing. The wine was aged for 13 months in 2,000 litre French oak foudres and 228 litre barrels. 3,400 of 750ml bottles produced.

### Bottling

After aging, the wine was lightly filtered through a 20- micron membrane and then spent 1 year in the bottle before being released.

### Ageing Potential

Due to its freshness and complexity, this Pinot noir is ideal for drinking today, as well as in 10 more years, when its complexity will increase.

### Tasting notes

Light violet color. It stands out for its red and blue fruits, such as blueberries and raspberries. It also presents a subtle earthy and spicy undertone in the background, which complements the fruit perfectly. On the palate, it offers pleasant tannins with a long, fresh, and penetrating finish.

### Pairings

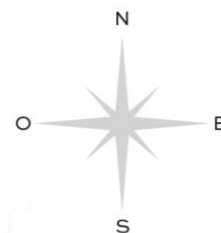
Due to the acidity and tannins that this wine presents, accompanied by its complex and fruity notes, it becomes a great pairing of fish, duck, mushrooms and soft-style immature cheeses.

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



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### **Vineyard**

From our most coastal vineyards. These are ungrafted, double guyot trained vines with a northwestern orientation.

This variety achieves its full potential in the cool Leyda Valley where the soils come from ancient marine terraces with calcareous deposits. The vineyards are just 12km from the Pacific Ocean and subject to morning fog.

### **Climate**

Coastal, with a double water influence given by the Pacific Ocean and the adjoining Maipo River. This acts as a buffer effect, keeping temperatures cooler and more constant throughout the year, around 11-21°C.

The frequent morning mists give the final wine saline and mineral notes characteristic of the place.

### **Soil**

Hills of ancient alluvial deposits. This area comes from a marine terrace, which over time evolved into alluvial soils with gravel and calcareous deposits.

### **Season and harvest**

The season was quite extreme, especially in Leyda. It had a cold spring, which affected fruit set. Ripening was slow at first but accompanied by sunnier-than-usual days later on, which helped even out the blocks close to harvest.

The cold nights allowed for concentration and preservation of acidity and aromas in the fruit. It was a very healthy and clean harvest, with low yields due to water scarcity.

All of this allows Leyda's Pinot Noir to be expressive, with notes of fresh red fruit and hints of herbs that complement the wine.

