

MONTGRAS
ANTU
SINGLE VINEYARD

Chardonnay / 2023

D.O. Limarí
Block N° 04 – “El Espino”

TECHNICAL INFORMATION

Winemaker	: Benjamín Leiva	Alcohol	: 12,5%
Varieties	: 100% Chardonnay	Residual Sugar	: 1,9 g/l
Harvest	: 17 February	Total Acidity	: 6,0 g/l
Production	: 1,600 cases (9L)	pH	: 3,10

WINEMAKING

Upon receiving the grape clusters in the winery, they undergo a selection process before being introduced to a pneumatic press, where a gentle maceration takes place. Subsequently, the free-run juice is transferred to ferment in 225-liter barrels, with 20% being new barrels, and another portion in stainless steel. The must is cut based on pH measurements, separating the press fractions. Fermentation lasts approximately 40 days at a temperature of 12-14°C.

AGEING

After fermentation, the barrels are filled, and what fermented in stainless steel is transferred to barrels of 2nd to 6th use and foudres to rest, dancing with their lees. Weekly lees stirring is performed throughout the aging process to increase dancing energy. It is aged in French oak barrels of 225 liters and 2,000-liter foudres, consisting of 20% new barrels and those ranging up to the sixth use.

BOTTLING:

The wine was bottled without clarification. It was naturally stabilized and just filtered through a 20-micron membrane before bottling.

AGEING POTENTIAL

This wine can be enjoyed immediately or could be cellared for another 3 to 4 years.

TASTING NOTES

Bright and intense yellow in colour with golden hues. The nose has marked fresh citrus fruit aromas. The mouth has good volume and texture with fresh acidity that lifts the fruit and is perfectly balanced with the soft hints of toast that have come from the time spent in barrel. Slightly saline at the finish.

PAIRINGS

This wine pairs beautifully with pasta dishes, shellfish, dishes containing white meat or fish and herb-based sauces.



Sustainable wines
from Chile

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VINEYARD

The Espinal vineyard is located in the coastal area of the Limari Valley, approximately 20 km southwest of Ovalle. It represents an ancient alluvial terrace interrupted by river-originated ravines.

CLIMATE

Situated 24 km from the coast, the vineyard is noticeably influenced by its proximity to the sea. In the afternoons, it becomes quite windy, maintaining a cool climate and aiding in grape health during the ripening period.

SOIL

The soil exhibits varying levels of clay on its surface, and as you delve deeper, alluvial deposits emerge in the form of rounded rocks, products of transportation from the Andes Mountains. The profile is highly rocky, featuring calcareous strips in the form of 'dust,' primarily composed of Calcium Carbonate. This carbonate was mainly carried down from the heights of the mountains, primarily dissolved in water over millions of years. Through the evaporation of water, this calcium carbonate has settled in the alluvial soil.

SEASON AND HARVEST

Chardonnay from Limarí is usually the one that initiates activity in the cellar. The vineyards in the green north are situated just 24 km from the ocean, experiencing morning fog, ample sunlight during the day, and strong winds at noon. This creates an ideal environment for ripening. One notable advantage was the improved hydric conditions.

