

MONTGRAS

·ORGANIC·
NATURALLY CRAFTED

PINOT NOIR / 2023

ORGANIC VINEYARDS



VINEYARD

D.O: Aconcagua Region

Variety: 100% Pinot Noir

Climate: Coastal with more constant and cooler temperatures throughout the year and frequent morning fogs that provide salinity and minerality.

Soil: Ancient alluvial deposits on marine terraces, as well as granites with clay characteristic of the area.

WINEMAKING

Winemaker: Benjamín Leiva

Fermentation: The clusters were destemmed to cold macerate for 2 days to extract a greater quantity of aromatic precursors. Fermentation was carried out in stainless steel tanks between 14 to 28°C with selected yeasts.

Ageing: It was kept in contact only in stainless steel tanks to preserve its primary aromas.

Technical Data:

Alcohol	: 12.5 %
Residual Sugar	: 2.06 g/l
Total acidity	: 5.1 g/l
pH	: 3.3

TASTING NOTES

Colour: Bright and light ruby red color.

Aromas: Intense aromas of red fruits such as wild strawberries and sour cherry along with elegant touches of violets.

Palate: Light and juicy structure, with a good texture that is accompanied very well by a pleasant acidity.

SERVING SUGGESTION

It pairs well with heavier fatty fishes such as tuna, as well as dishes containing white meats, duck, mushrooms and fungi.

Viña MontGras is committed to sustainability and the environment:

