



MONTGRAS®

EARLY
Harvest

Rosé / 2018



VINEYARD

Variety: 100% Zinfandel

D.O: Colchagua Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between daytime and night-time.

Soil: Composed mainly of clay with some sandy soil underneath.

Harvest: Selected grapes were hand-harvested starting from the third week in February.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The grapes first underwent a short, cold maceration. The goal was not to extract too much colour. Next came a long, slow fermentation in stainless steel tanks at low temperatures to retain the aromatic qualities of the grapes.

Technical data:

<i>Alcohol</i>	: 13.0 %
<i>Residual Sugar</i>	: 4.62 g/l
<i>Total acidity</i>	: 4.81 g/l
<i>pH</i>	: 3.10

TASTING NOTES

Colour: This wine is a delicate and elegant pink colour.

Aromas: It has pronounced aromas of strawberries, raspberries and cherries.

Palate: Light-bodied, with a smooth texture and fresh acidity, it provides an enveloping, creamy sensation that lingers for a long time in the mouth.

SERVING SUGGESTION

This is a versatile, easy-to-drink wine. You can pair it with salad, fresh fish, different raw food dishes, like sushi, as well as spicier cuisine, such as Thai or Indian.



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