

INTRIGA®

MONTGRAS

2015

At the feet of the majestic Andes Mountains was born Intriga, our special Cabernet Sauvignon brand. Millennial alluvial soils are planted with vines that give world-class grapes for taking this variety to its maximum expression.



TECHNICAL SHEET

Varietal Composition:
97% Cabernet Sauvignon
3% Petit Verdot

Clones:
Cabernet Sauvignon: Masal and clone 341
Petit Verdot: Masal

Denomination of Origin:
(Alto) Maipo Valley

Vineyards:
Intriga

Block:
Cabernet Sauvignon: Block Selection
Petit Verdot: 770

Year Planted:
Cabernet Sauvignon: 1960 - 2015
Petit Verdot: 2005

Training System:
Vertical shoot positioning and pergola

Irrigation System:
Flat and drip

Yield per hectare:
Cabernet Sauvignon: 9,500 kg
Petit Verdot: 7,230 kg

TERROIR

Climate:
Mediterranean, with significant thermal oscillation between day and night. The Andes Mountain Range has a major influence.

Average Heat Summation:
1,650 degree days by the end of the harvest

Annual Rain (2014 – 2015):
350 mm

Historic Rain Average:
300 mm

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 2.85 g/l
Volatile Acidity: 0.78 g/l
Total Acidity: 5.07 g/l
pH: 3.66
Cases Produced: 8,888

Winemaker's Comments

A deep-coloured and concentrated wine with ripe fruit aromas, including blackcurrants and red fruits.

Full-bodied with rounded tannins and a delicious finish. The aftertaste has flavours of walnuts and chocolate that invite you to enjoy each glass. With a long and persistent finish, this is a powerful, concentrated, daring wine with enigmatic character: that is Intriga.

I invite you to enjoy it!

Cristián Correa

GEOLOGY

Soil Type: Very deep, alluvial soils with clay on the surface and a subsoil of sand and stones.

Orientation: This varies from block to block.

Solar Exposure: North - south

Vineyard Altitude: 450 m / 1,467 ft. above sea level

HARVEST

The grapes were hand-harvested and selected between the last week of April and mid-May.

VINIFICATION PROCESS

First we undertook a double selection of clusters and grains, looking for the best fruit for vinification. The juice and skins were transported by gravity (without pumps) into small concrete tanks to macerate for 2 days. Then they were fermented with their native yeast at 22°C-28°C / 72°F-82°F, with 2 pump-overs per day during the first days of fermentation, then just one per day to dip the skins back into the must. The total maceration lasted for around 28 days. Then small vertical presses were used to separate the wine from the skins. It was then racked into barrels for undergo spontaneous malolactic fermentation.

AGEING PROCESS

Aged in 225-litre French oak barrels and 2,000-litre foudres for 24 months, in order to respect the properties of the wine.

AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 15 years.

SERVICE

Service T°: 16°C-18°C / 61°F-64°F

Food Pairing: Because of its structure and power, this is a wine appropriate for marbled red meats, fine cheeses and in general, strongly flavoured, fatty foods, such as duck confit, rosemary-infused lamb ribs or oven-roasted kid (goat).

