

MONTGRAS®
ANTU®

Cabernet Sauvignon-
Carmenere
2016

ANTU, means “Sun” in the Mapuche native language, and is the new exploratory range of wines from MontGras, where the identity and characteristics of the terroir transfers to each bottle.

TECHNICAL SHEET

Varietal Composition:
70% Cabernet Sauvignon
30% Carmenere

Clone:
Cabernet Sauvignon 341
Carmenere Masal selection

Denomination of Origin:
Colchagua Valley

Vineyards:
Ninquén Mountain

Block:
Cabernet Sauvignon Nos. 181 and 185
Carmenere No.186

Year Planted:
Cabernet Sauvignon 1998
Carmenere 2000

Training System:
Vertical shoot positioning

Irrigation System:
Drip

Yield per Hectare:
Cabernet Sauvignon 6,500 kg
Carmenere 7,000 kg

TERROIR

Climate:
Mediterranean, with warm days and cool nights.

Average Heat Summation:
1550 degree days

Annual Rain (2015–2016):
690 mm

Historic Rain Average:
610 mm

ANALYSIS

Alcohol: 14.0 %
Residual Sugar: 2.60 g/l
Total Acidity: 5.04 g/l
pH: 3.49
Cases Produced: 10,000

Winemaker's Comments

This was very challenging as we had an unusual cold ending to February and March, and rains that started during early April.

Despite these unusual weather conditions, we were able to bring forward the harvest slightly to ensure healthy fruit and the best quality wines.

This wine was made thanks to our team, who worked hard to keep it in line with our style without losing our renowned consistency and quality.

I invite you to taste it!



Santiago Margozzini



GEOLOGY

Soil Type: Volcanic rock

Orientation: Varies as the rows follow the contours of the slope

Vineyard Altitude: 300 m / 985 ft. above sea level

HARVEST

The Cabernet Sauvignon grapes were handpicked and selected during early April and the Carmenere in mid-April.

VINIFICATION PROCESS

The grapes were cold-macerated for 4 days and then fermented with selected yeast at between 29°C and 32°C / 84°F and 89°F with 3 pump-overs per day and a total maceration time of 25 days.

AGEING PROCESS

100% barrel-aged in French oak for 13 months.

FILTERING & BOTTLING PROCESS

The wine was bottled without clarifying (fining) or initial filtering. Filtered at 20 microns before bottling.

AGEING POTENTIAL

Our Winemaker says this wine is ready to be enjoyed when you open it. Nevertheless, it will gain roundness and complexity for those patient enough to cellar it for 3 to 7 years.

SERVICE

Service T°: 16°C-18°C / 61°F-64°F

Food Pairing: With red meats in general, mature cheese and some pasta dishes.

TASTING NOTES

This wine is an intense deep ruby-red colour. The nose has spicy notes intermingled with ripe plums and blueberries.

It has great volume in the mouth, with good concentration and excellent structure. The fruit is apparent again with hints of cherries and some chocolate notes. This is a big, well-rounded wine with fine and firm tannins.