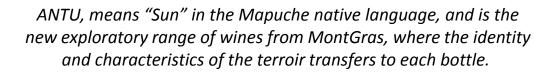
### **MONTGRAS**<sub>®</sub>

# ANTU

## Cabernet Sauvignon-Carmenere **2016**





Varietal Composition: 70% Cabernet Sauvignon

30% Capernet Sauvigno

Clone:

INTU

MONTGRAS.

CABERNET SAUVIGNON

CARMENÈRE D.O. COLCHAGUA CHILE

111100 )

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

## **MONTGRAS**<sub>®</sub>



# Cabernet Sauvignon-Carmenere **2016**

#### **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.