



# MONTGRAS

R E S E R V A

## 2017 Syrah

### TECHNICAL SHEET

**Varietal Composition:**  
100% Syrah

**Denomination of Origin:**  
Colchagua Valley

**Vineyards:**  
San José Estate, Block N° 154, MontGras

**Training System:**  
Double Guyot, Cordon

**Irrigation System:**  
Drip

**Harvest:**  
The grapes were selected and hand-harvested in late April.

**Vinification Process:**  
The grapes are destemmed and cold-soaked for 48 hours prior to fermentation with selected yeast, at a temperature of between 29°C and 32°C / 84°F and 89°F. The total maceration time was 25 days.

**Ageing Process:**  
70% of the wine had oak contact during 6 months.

**Ageing Potential:**  
This wine can be enjoyed immediately or cellared for 7 years.

**Service T°:**  
16°C-18°C / 61°F-64°F.

**Food Pairing:**  
Marbled red meat, lamb, sausages and oily fish.

### ANALYSIS

<b>Alcohol:</b>	14.0%
<b>Residual Sugar:</b>	2.70 g/L
<b>Volatile Acidity:</b>	0.65
<b>Total Acidity:</b>	4.73 g/l
<b>pH:</b>	3.61

### Tasting Notes

Clean with a brilliant ruby-red colour. Full of intense aromas of black fruits like blackberries and blueberries, that are complemented by hints of pepper.

In the mouth, this wine is juicy, with very ripe tannins, good body and texture. The ripe black fruit is apparent again, along with pleasant touches of cinnamon and some vanilla.

Santiago Margozzini

