



Founder's Collection / 2016

D.O. Alto Maipo



TECHNICAL INFORMATION

Winemaker :	Cristian Correa	Alcohol	: 14.5 %
Variety	: 95% Cabernet Sauvignon & 5% Petit Verdot	Residual Sugar	: 2.75 g/l
Harvest	: During April	Total Acidity	: 5.02 g/l
Production	: 1,200 cases (9L)	pH	: 3.59

WINEMAKING

The grapes were hand-selected in the vineyard. The clusters underwent a second selection in the winery and then the individual berries were also selected. The juice and skins were carried by gravity (without the use of pumps) to small concrete vats, where they macerated for two days. Then they were fermented with their native yeasts at a temperature no higher than 28°C (82°F). The skins were kept in contact with the wine for a few more days to enhance its complexity and later it was pressed in a small vertical press. The malolactic fermentation took place spontaneously in the barrels.

AGEING PROCESS

The ageing took place in 225-litre French oak barrels and 2,000 litre foudres for 24 months, in order to respect the qualities of the wine.

FILTERING AND BOTTLING PROCESS

The wine was just earth-filtered and, at the end, before bottling, it was filtered through a 1-micron membrane.

AGEING POTENTIAL

This wine can be enjoyed now or could be cellared for 15 years.

TASTING NOTES

Featuring an intense and deep red colour, de Gras Founder's Collection reveals upfront concentrated aromas of ripe fruit and subtle notes of cassis. In the mouth, it is full-bodied with rounded tannins and a deliciously long and seductive finish.

FOOD PAIRING

This exceptional Cabernet Sauvignon pairs perfectly with marbled red meat, fine cheese and, in general, foods with a high fat content, such as lamb, roast kid and pork chops.



Sustainable wines
from Chile

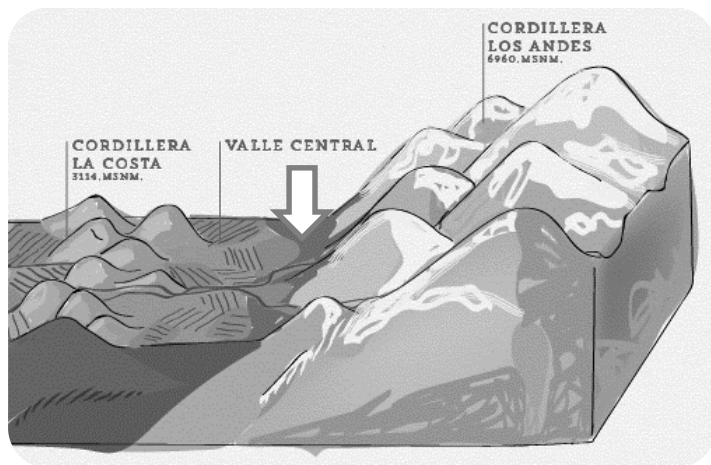


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VINEYARDS

Located in Alto Maipo, the region that is renowned for producing Chile's best Cabernet Sauvignon. Intriga originates in the foothills of the majestic Andes mountain chain. Here, vineyards with very low vigour and yields provide highly concentrated grapes that produce a characteristic and powerful Cabernet Sauvignon.

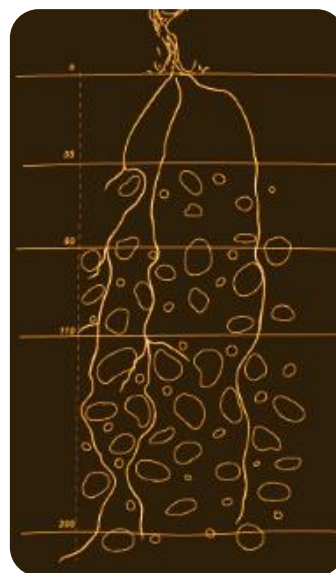


CLIMATE

Mediterranean, with significant temperature differences between day and night. The Andes Mountain chain has its greatest influence, leading to a prolonged dry season and a clearly defined winter with extreme temperatures that can drop to freezing.

SOILS

Very deep, ancient alluvial soils with clay on the surface and a subsoil of sand and stones. This soil type originates in the decomposition of the Andes mountains, which formed different types of terraces with differing sizes of rocks. Intriga's vineyards are specifically located on the second terrace.



SEASON AND HARVEST

While 2016 will remain in our memories as a difficult vintage because of the rain late in the season, it was also characterized by excellent fruit set, the summer not being too hot and the lower number of accumulated degree days. Given the excellent drainage conditions of the soil, our noble vineyards responded incredibly well.

In terms of volume, we had to sweat a bit, but the wines were of the outstanding quality that only this special terroir can give us.

