



Family Reserve / 2018

VINEYARD

Variety: 45% Cabernet Sauvignon, 25% Syrah, 20% Carmenere & 10% Malbec

D.O: Colchagua Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: Deep soil, alluvial in nature, with clay.

Harvest: Each variety was separately hand-harvested. First was Syrah in April, then Malbec and Cabernet Sauvignon, and finally Carmenere in early May.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: After a manual selection in the vineyard, the clusters were also selected in the winery. Then they were fermented in stainless steel tanks with selected yeasts at a maximum temperature of 28°C (82°F). Each variety was vinified separately so that the percentages to go into the blend could be decided when they were finished.

Ageing: 100% of the wine spent 5 months in barrels.

Technical data:

<i>Alcohol</i>	: 14.0 %
<i>Residual Sugar</i>	: 3.51 g/l
<i>Total acidity</i>	: 4.56 g/l
<i>pH</i>	: 3.69

TASTING NOTES

Colour: This wine is an intense ruby-red colour with violet hues.

Aromas: The nose is very pleasant with the aromas of ripe red fruit predominating over the notes from the ageing.

Palate: The delicious texture of juicy, well-rounded tannins is a great accompaniment to the red fruit that comes through again in the mouth.

SERVING SUGGESTION

This is a very versatile wine that will pair well with a wide range of foods containing red or white meat, as well as pasta dishes.



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