



Founder's Collection / 2017

D.O. Alto Maipo



TECHNICAL INFORMATION

Winemaker :	Cristian Correa	Alcohol	: 14.5 %
Variety	: 100% Cabernet Sauvignon	Residual Sugar	: 2.54 g/l
Harvest	: During April	Total Acidity	: 5.40 g/l
Production	: 1,200 cases (9L)	pH	: 3.60

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

Deep and brilliant ruby red color. With intense aromas of fresh red fruit, currants and some tobacco. A classic Alto Maipo Cabernet with vibrant flavors, a good structure and a long finish that invite you to enjoy this incredible terroir in every glass.

FOOD PAIRING

This exceptional Cabernet Sauvignon pairs perfectly with red marbled meats, more mature cheeses, and generally high-fat foods such as lamb, roast kid and pork chops.



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from Chile



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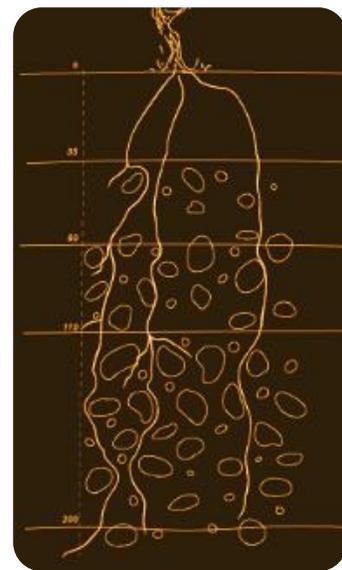
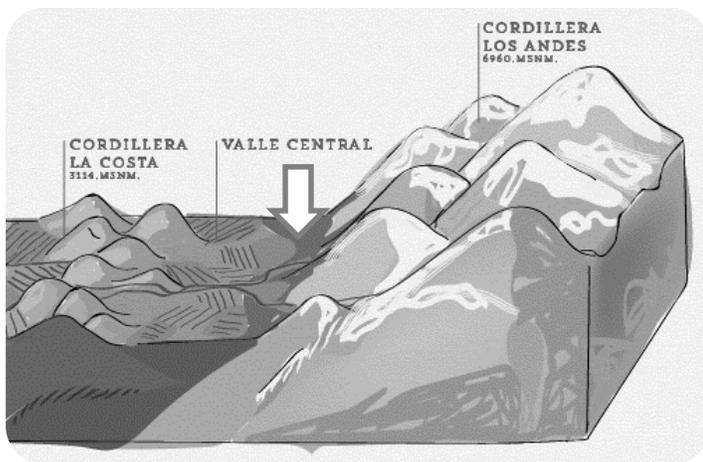


VINEYARDS

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.

SOILS

Very deep, of alluvial ancestral soils with clay on the surface and a subsoil of sand and rocks. This type of soil originated from the decomposition of the Andes Mountains, which formed different types of terraces with various sizes of rocks, our Intriga vineyards being specifically located in the second decomposition terrace with rounded stones and a high content of gravel and clay.



CLIMATE

Mediterranean, with a great thermal amplitude between day and night. The Andes Mountain Range has its greatest influence, manifesting itself with fresh breezes that favor a slow and homogeneous maturation of tannins, along with the conservation of correct acidity, fresh fruit and a higher concentration of color and aromatic intensity.

SEASON AND HARVEST

The 2017 harvest in our Intriga estate in Linderos had slightly lower yields compared to previous harvests, which slightly increased the concentrations of our grapes in this place. The absence of rains, accompanied by a warmer season, allowed us to obtain healthy grapes of excellent quality without vegetable notes, achieving elegant wines harvested at their optimum point of maturation.

