



Family Reserve / 2019

VINEYARD

Variety: 50% Cabernet Sauvignon, 25% Carmenere, 20% Syrah & 5% 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. Starting with Syrah, then Malbec, 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: 85% of the wine spent 6 months in barrels.

Technical data:

<i>Alcohol</i>	: 14.0 %
<i>Residual Sugar</i>	: 5.77 g/l
<i>Total acidity</i>	: 4.97 g/l
<i>pH</i>	: 3.69

TASTING NOTES

Colour: Deep and brilliant ruby-red colour with violet hues.

Aromas: Fresh red fruity notes together with soft touches of jam and some spices at the backend.

Palate: With a juicy texture that surrounds your palate. Very fruity and well balanced with a good volume in mouth.

SERVING SUGGESTION

Pairs well with a wide range of foods from red meats, white meats, more fatty fish and/or pasta.



Sustainable wines from
Chile



www.montgras.cl