



MONTGRAS

RESERVA

2007 Carmenère

Introduced from France in the 1800s, Carmenère has developed a unique personality in the terroir of Chile, which is today the only significant source of this uncommon varietal grape. The MontGras vineyards, located in the Colchagua Valley, are in the heart of the Chilean wine country. The climate is typically Mediterranean, favouring the production of rich concentrated red wines.

Awards

- Silver Medal (2° Contest Carmenère to the World 2008, Chile)
- 89 Points (Wine Advocate, October 2008, U.S.A.)
- 91 Points (Descorchados, Patricio Tapia Chilean Wine Guide 2009)
- Silver Medal & Best In Class (International Wine & Spirit Competition 2008, U.K.)
- 90 Points – Best Buy (Wine Enthusiast, November 2008)
- Recommended (Miami Herald, June 2008, U.S.A.)

Description

- Appearance** : Deep purple red.
- Aromas** : Ripe blackberries and plums. Pepper with touches of tobacco, surrounding an elegant core of toast, vanilla and walnut.
- Flavours** : Loaded with ripe, sweet and elegant tannins that give structure to this wine. All framed by toasty notes from the oak.
- Varietal Composition** : 100% Carmenère
- Appellation** : Colchagua Valley
- Vineyards** : Producers and San José Estate
- Trellis System** : Lyre, vertical shoot positioning, GDC
- Soil Type** : Clay loam & sandy riverside soils
- Age of Vines** : 10 to 12 years
- Vineyard Altitude** : 150 m / 495 feet above sea level

Vinification Process

- Harvest Date** : Grapes were handpicked and selected during May 7th and 15th, 2007
- Cold Soaking** : 3 days
- Yeast** : PDM
- Fermentation Temperature** : 25° - 32° C / 77° - 90° F
- Pump – Overs** : 2 - 3 per day & 3 rack & returns (Delestages)
- Total Skin Contact** : 15 days
- Filtration** : Earth and pad

Ageing

- Blend in Oak** : 40%
- Time in Oak** : 8 months
- Type of Oak** : 25% French, 75% American
- Age of Oak** : 100% new
- Ageing Potential** : 5 years

Analysis

- Alcohol** : 14.2%
- Residual Sugar** : 2.6 gr/lit
- Total Acidity** : 4.95 gr/lit (as tartaric acid)
- PH** : 3.67
- Cases Produced** : 21,000

Serving Suggestions

- Glassware** : Riedel
- Temperature** : 16° - 18° C / 61° - 64° F
- Pairing** : Ideal to accompany sweet and sour preparations, home style stews and dishes seasoned with cumin. It also compliments pâtés and duck liver, especially if they include a bit of pepper. Can also be enjoyed with pastas and salmon.

