



de Gras
by MONTGRAS

R E S E R V A

2006 Carmenère



Awards

Silver Medal (The International Wine & Spirit Competition 2007, U.K.)

Description

Appearance	: Deep purple red.
Aromas	: Ripe blackberries and plums with touches of pepper surrounding an elegant core of cedar and toast.
Flavours	: Loaded with ripe, elegant, and sweet tannins that give this wine structure and fatness. All framed by elegant toasty notes from the oak.
Varietal Composition	: 100% Carmenère
Appellation	: Colchagua Valley
Vineyards	: 100% MontGras, San José Estate
Trellis System	: Lyre, vertical shoot positioning, GDC
Soil Type	: Clay loam
Age of Vines	: 4 to 10 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected during the third week of May, 2006.
Cold Soaking	: 3 days
Yeast	: PDM
Fermentation Temperature	: Between 25° - 32° C / 77° - 90° F
Pump – Overs	: 2 - 3 per day & 3 rack & returns (Delestages)
Total Skin Contact	: 20 days
Filtration	: Earth and pad

Ageing

Blend in Oak	: 100%
Time in Oak	: 8 months
Type of Oak	: 70% French, 30% American
Age of Oak	: 50% new, 50% second use
Ageing Potential	: 5 years

Analysis

Alcohol	: 14.4%
Residual Sugar	: 2.5 gr/ltr
Total Acidity	: 4.95 gr/ltr (as tartaric acid)
PH	: 3.66
Cases Produced	: 20,000

Serving Suggestions

Glassware	: Riedel	Temperature	: 16° - 18° C / 61° - 64° F
Paring	: 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.		