



# MONTGRAS

## RESERVA

### 2006 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

- Official: The best Carmenère in the U.K. (Wine & Spirits Supplement, april 2008, U.K.)
- 5 Stars – Exceptional (Restaurant Wine, November 2007, U.S.A)
- 88 Points – Top Value of 2008 (Wine Spectator, January-February 2009, U.S.A.)
- Silver Medal (The International Wine & Spirit Competition 2007, U.K.)
- 88 Points – Smart Buy (Wine Spectator, May 2008, U.S.A.)
- 86 Points – Recommended Wine (Wine Advocate Magazine, June, 2007)

#### 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
- 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.