

MONTGRAS®
ANTU®
 LIMITED

Syrah
 2013



These signature wines express a more edgy style of winemaking from Chile. Of very limited productions, these wines embrace the concept of precision viticulture and winemaking.

TECHNICAL SHEET

Varietal Composition:
 100% Syrah

Clone:
 174 and 300

Denomination of Origin:
 Leyda Valley

Vineyards:
 MontGras, Amaral

Block:
 The slope is divided into 6 blocks, from the higher to the lower sectors.

Year Planted:
 2009

Training System:
 Gobelet and double guyot on a low trellis

Irrigation System:
 Drip

Yield per hectare:
 Between 5,000 and 7,000 kg
 Between 0.8 and 1.25 kg / plant

TERROIR

Climate:
 Coastal, with the double influence of the Pacific Ocean - only 12 km (7 m) away - and the Maipo River that borders the vineyard.

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 1.69 g/l
Volatile Acidity: 0.55 g/l
Total Acidity: 5.55 g/l
pH: 3.42
Cases Produced: 500

Winemaker's Comments

This is a complex wine, its character forged by the extreme climate at its place of origin, as well as the fact that the vines are planted on a special slope of very gravelly, alluvial soils.

Enjoy!

Jaime De la Cerda

www.montgras.cl

Safra 2016. Almoço em 15/07/2018.

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GEOLOGY

Soil Type: North-facing slopes with ancient alluvial soil deposits.

Orientation: North - east

Solar Exposure: North - east

Vineyard Altitude: 200 m / 656 ft. above sea level

HARVEST

The grapes were selected and hand-harvested between 7 and 9 May 2013.

VINIFICATION PROCESS

First the grapes underwent 5 days of cold maceration at between 8°C and 10°C / 46°F and 50°F. Then they were fermented with their native yeast at between 28°C and 30°C / 82°F and 86°F. The total maceration time was 30 days.

AGEING PROCESS

100% French barrel-aged for 18 months in 225-, 228-, 300- and 400-litre barrels; 50% of them new and 50% second-use.

FILTERING & BOTTLING PROCESS

The wine was clarified (fined) with isinglass without initial filtering. A 20-micra wide membrane filter was used before bottling.

AGEING POTENTIAL

This wine can be enjoyed immediately or cellared for 10 years or more.

SERVICE

Service T°: 15°C-17°C / 61°F-64°F

Food Pairing: This wine is perfect with lamb or beef au poivre or in a herb sauce.

Storage Recommendation: Place bottles in a horizontal position, with the wine in contact with the cork, in a fresh, dry and dark place at no more than 15°C / 59°F.

TASTING NOTES

This wine is dark red with violet hues. The nose is fresh and delicate with notes of blueberries and black fruit mixed with some floral hints when it opens.

It also has some earthy and forest notes, blended with touches of pepper, which lend complexity and elegance to a wine that shows personality and character purely as a result of its origin and the year.

Long, with good volume, this wine has refreshing acidity that makes it very pleasant to drink. The tannins are well-integrated and the wine has the natural acidity that is characteristic of our Leyda Estate.

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