

MONTGRAS

GRAN RESERVA

DAY · ONE

PINOT NOIR / 2023

D.O. ACONCAGUA REGION



VINEYARD

Varieties: 100% Pinot Noir

Climate: Mediterranean with cooler temperatures in spring and summer, as well as morning fog that blankets the vineyards, contributing greater minerality and freshness.

Soil: The vineyard has soils that mainly contain red clay and granite.

Harvest: The first grapes for this wine were manually harvested on March 27th, 2023.

WINEMAKING

Winemaker: Benjamín Leiva

Fermentation: The clusters were destemmed and cold macerated to extract the maximum amount of aromatic precursors. Then it was inoculated with selected yeasts and fermented in stainless steel tanks at fresher controlled temperatures.

Ageing: The wine remained only in contact with stainless steel in order to retain the primary fruit characteristics.

Technical Data:

<i>Alcohol</i>	: 13 %
<i>Residual Sugar</i>	: 2.5 g/l
<i>Total Acidity</i>	: 5.25 g/l
<i>pH</i>	: 3.27

TASTING NOTES

Colour: Pale violet colour.

Aroma: Notes of red fruit, plums, raspberries, and spices like pepper, along with subtle floral hints.

Palate: It has a juicy and light texture that is accompanied by flavors of red fruits. The pleasant acidity invites you to easily continue enjoying it. The tannins are soft but with character.

FOOD PAIRING

Very versatile and food-friendly because of its good acidity and light structure. Pairs well with white meat like duck, chicken and pork.

Vinya MontGras is committed to sustainability and the environment: