

# MONTGRAS

## RESERVA

### DE VINE

## Pinot Noir / 2025



### VINEYARD

**D.O:** Aconcagua Region

**Climate:** Coastal, with more constant and cooler temperatures throughout the year, along with frequent morning fog that enhances salinity and minerality.

**Soil:** Ancient alluvial deposits over marine terraces, along with granites and clays characteristic of the region.

**Harvest:** Selected grapes, hand-harvested from the second week of March onward.

### WINEMAKING

**Winemaker:** Carla Dosque

**Fermentation:** Once the grapes arrived at the winery, they were destemmed and cold-macerated for three days to extract a greater amount of aromas. After that, fermentation took place with selected yeasts in stainless steel tanks at controlled lower temperatures, ranging between 23°C and 26°C (73°F – 79°F).

**Ageing:** Aged exclusively in stainless steel tanks to preserve the primary characteristics of the variety.

### Technical Data:

|                       |            |
|-----------------------|------------|
| <i>Alcohol</i>        | : 13 %     |
| <i>Residual Sugar</i> | : 2.6 g/l  |
| <i>Total Acidity</i>  | : 5.85 g/l |
| <i>pH</i>             | : 3.37     |

### TASTING NOTES

**Colour:** Light ruby red with violet hues.

**Aromas:** Intense and pleasant aromas of fresh red fruits such as strawberries, raspberries, and cherries, complemented by hints of nutmeg and clove.

**Palate:** Juicy and light texture with a refreshing acidity that enhances its intense fruity flavours of sour cherry, blackcurrant, and fresh plums.

### FOOD PAIRING

Highly versatile, pairing beautifully with fish and white meats, as well as appetizers featuring fresh and creamy cheeses.

*Viña MontGras is committed to sustainability and the environment:*