

MONTCHENOT

20 YEARS RED GRAND RESERVE | HARVEST 2000

Made with grapes from La Marthita estate, planted in 1940. The grapes that integrate this blend are Cabernet Sauvignon, Merlot and Malbec, with a higher percentage of the first

VINEYARD LOCATION

- Cruz de Piedra (Mendoza Rivers High Valley), Maipú district, province of Mendoza.

CLIMATE | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cold nights. Grape development is favored by the thermal range, making them reach high concentration of aromas and excellent health.

SOIL | Alluvial, sandy-loam with calcareous content.

TRELLIS SYSTEM | Traditionally low espalier-trained vineyards. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes.

HARVEST | By hand, selecting the best clusters so as to have the best grapes for the winemaking. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

WINEMAKING | A moderate maceration classic method is made in stainless-steel tanks with strict temperature control, not higher than 25 degrees Celsius. Once the fermentation is completed, the wine is racked, clarified, filtered and stabilized by cold temperatures.

AGING - 20 years | This wine is aged in large French-oak casks of 5,000-20,000 liters where a development process occurs throughout the years achieving an interesting complexity of flavor and aroma. Since its bottling continues aging for 10 years, then it is labeled and its available to offer its virtues to an expert oenophile.

TASTING | Intense ruby red and mahogany tones. Complex aromas are found. In mouth an excellent structure, with soft, unctuous and velvety tannins are revealed with a long finish.

To be tasted in its full potential, patience is needed for its decanting. It needs to be poured slowly into a decanter; it will allow the color and transparency to be appreciated. Interaction with air helps its awakening from its long stay in the bottle. Softly swirling the decanter throughout the minutes makes the aromas emerge. Because of its characteristics its ideal for accompanying red meats and soft sauce plates. Its ideal service temperature is advised at 18-20 degrees Celsius. To guarantee its properties, the bottle has to be stored in horizontal position, keeping the wine in contact with the cork, away from light and heat

PRESENTATION

- 750 milliliters and 1.5 liters bottles.
- Wooden chests: 1 x 750 milliliters, 6 x 750 milliliters and 1 x 1.5 liters + 2 glasses.
- Cardboard cases: 1 x 750 milliliters.
- Cases: 6 x 750 milliliters and 6 cases x 750 milliliters bottles.

ANALYTICAL DATA

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|-----------------------|----------------------------|
| Alcohol | 12.9% |
| Sugar | 1.67 g/l. |
| Volatile acidity | 0.5 g/l. in acetic acid |
| Total acidity | 5.14 g/l. in tartaric acid |
| Total SO ₂ | 97 mg/l. |
| pH | 3.4 |



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