



MONT GRAS NINQUÉN

SKU: CWDGNIN

De Gras is one of Chile's finest and most widely awarded wine estates, producing a broad range of varietals mainly from their vineyards in the heart of Colchagua Valley.

Since their arrival to Chile, over a century ago, from their native Barcelona the Gras family has been working towards producing world-class wines from Chile's best terroirs. They have been growing vines since 1940, and today their winemaking and viticulture are certified sustainable.

Widely regarded as one of Chile's greatest wines, Ninquén -'plateau on a mountain' in a historic native dialect- perfectly describes the geography of this unique mountain vineyard in Chile, on which clay rests over volcanic soil. Selected Syrah clones are combined with massale selection Cabernet Sauvignon to create blend of Rhone and Bordeaux influences.

First a double selection of bunches then grapes is carried out by hand to identify only the very best quality fruit. A 4 day cold maceration precedes the warm alcoholic fermentation, with 3 pump-overs per day with over 30 days skin contact in total. The wine is then aged in French oak barrels for 2 years, before time in bottle before release.

Grape: 60% Cabernet Sauvignon, 40% Syrah

Tasting Note: Cassis and mulberry aromas lead to notes of mocha and spiced plum. Full-bodied and complex yet silky and elegant, combining power and grace with great complexity. A wonderful wine.

Food Match: Great with mature cheese and Beef Wellington

Closure: Natural Cork

Farming Practices: Contains Sulfites

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