



MONTGRAS[®]

ESTATE

CABERNET SAUVIGNON



PAIRS WELL WITH A WIDE RANGE OF RED MEATS IN GENERAL, AS ALSO WITH SOME TYPE OF CHEESES SUCH AS BLUE AND CAMEMBERT.

ORIGIN	Central Valley
HARVEST	From the last weeks of April onwards.
AGEING	Only 10% had oak contact for 6 months as to maintain the fruity character of the variety.

COLOUR	Intense and deep ruby-red colour.
AROMA	Of ripe plums, cassis, blueberries and soft notes of pepper.
PALATE	With a good body, juicy and well balanced. Of round tannins with a long and elegant ending.

SERVE AT 16°C – 18°C / 61°F – 64°F



Sustainable wines
from Chile



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