

Cabernet Sauvignon / 2018



VINEYARD

D.O: Colchagua Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: Deep soils of alluvial origin.

Harvest: The grapes were hand-harvested and selected from early April onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The clusters were destemmed and subject to a cold maceration for around two days. Then they were inoculated with selected yeasts and fermented at a maximum temperature of 28°C.

Ageing: 80% of the final blend spent 6 months in contact with oak.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 2.21 g/l
<i>Total acidity</i>	: 4.45 g/l
<i>pH</i>	: 3.62

TASTING NOTES

Colour: Bright with an intense ruby colour.

Aromas: Notes of plums and strawberry jam that are mingled with subtle notes of black pepper.

Palate: Excellent structure in the mouth, juicy and flavourful. The finish is long and persistent with an aftertaste of vanilla.

SERVING SUGGESTION

This wine is delicious with red meat prepared in different ways, for instance grilled, roast or casseroled.



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