



MONTGRAS[®]

ESTATE

2016 Cabernet Sauvignon



TECHNICAL SHEET

Varietal Composition:
100% Cabernet Sauvignon

Denomination of Origin:
Central Valley

Trellis System:
Vertical shoot

Irrigation System:
Drip

Yield per hectare:
14,500 kg

Harvest:
Grapes were selected and hand picked between April 14th and 28th, 2016.

Vinification Process:
PDM yeast, fermentation temperature 28° - 30° C / 82° - 86° F.

Ageing Process:
90% of the wine was stored in stainless steel tanks and 10% had oak contact during 5 months.

Ageing Potential:
Can be enjoyed immediately or cellared for 6 years.

Service T°:
16° - 18° C / 61° - 64° F

Food Pairing:
Goes great with meat pies or a nice weekend barbecue with friends.

ANALYSIS

Alcohol	: 13%
Residual Sugar	: 4.82 g/l
Volatile Acidity	: 0.69 g/l
Total Acidity	: 4.87 g/l
pH	: 3.67
Cases Produced	: 35,332

Winemaker's Comments

Deep purple red. On the nose, intense aromas of blackberries and plums appear, framed with subtle touches of coco and cedar.

Juicy and balanced with a nice grip that doesn't affect the charming texture. Loads of ripe black cherries and currants, nicely combined with some touches of vanilla and toast.

- Santiago Margozzini