



MONTGRAS

R E S E R V A

2016 Cabernet Sauvignon



TECHNICAL SHEET

Varietal Composition:
100% Cabernet Sauvignon

Denomination of Origin:
85% Colchagua Valley and 15% Maipo.

Vineyards:
MontGras, San José Estate, Colchagua
Intriga, Maipo Alto

Trellis System:
Vertical shoot

Irrigation System:
Drip

Harvest:
Grapes were selected and hand harvested
between April 24 and May 5th, 2016.

Vinification Process:
After destemming the duster, cold soaking is
done for 24 hours between 15° - 18° C / 59° -
64°F. Afterwards it is inoculated with selected
PDM yeast for fermenting at a maximum
temperature of 28° - 30° / 82° - 86° F. The
total skin contact with the juice was about 20
days.

Ageing Process:
75% had oak contact during 7 months.

Ageing Potential:
Can be enjoyed immediately or cellared for 7 years.

Service T°:
16° - 18° C / 61° - 64° F

Food Pairing:
Beef, especially grilled, roasted or stewed,
ossobuco, lentils and dishes with onion,
mushrooms and herbs such as mint and
thyme.

ANALYSIS

Alcohol	: 13.5%
Residual Sugar	: 3.06 g/l
Volatile Acidity	: 0.66 g/l
Total Acidity	: 5.20 g/l
pH	: 3.68

Winemaker Comments

It has a deep ruby red color. On the nose you can find ripe currants, plum and raspberries notes, surrounded by cedar and toast characters coming from the oak ageing. In the palate the wine feels juicy and round, with a nice structure and power that lingers for long time. Flavors of black berries and plums comes again to complement perfectly well with some pepper and mint notes.

Cabernet Sauvignon is still the “King” variety in Chile. Having the opportunity to work with grapes from two emblematic regions such as Colchagua and Maipo, allows us to get a wine that exceeds the expectations of the consumer who does not conceive eating without a glass of wine.

Santiago Margozzini