



MONTGRAS.

R E S E R V A

2016 Cabernet Sauvignon-Syrah



TECHNICAL SHEET

Varietal Composition:
Cabernet Sauvignon : 55%
Syrah : 45%

Denomination of Origin:
Colchagua Valley

Vineyards:
MontGras

Trellis System:
Vertical shoot, Lyre and GDC

Irrigation System:
Drip

Harvest:
The Syrah grapes were selected and handpicked during mid weeks of April, and the Cabernet Sauvignon at the end.

Vinification Process:
The grapes were destemmed and cold soaked for 24 hours between 15 - 18° C / 59 - 64° F. Then inoculate with PDM yeast for fermenting with 3 pumping overs per day. The total skin contact was 20 days aprox.

Ageing Process:
55% had oak contact during 10 months.

Ageing Potential:
Can be enjoyed immediately or stored in cellar for 7 years.

Service T°:
16° - 18° C / 61° - 64° F.

Food Pairing:
Accompany very well red marbled meat and different types of cheese.

ANALYSIS

Alcohol : 13.5 %
Residual Sugar : 3.09 g/l
Volatile Acidity : 0.61 g/l
Total Acidity : 4.81 g/l
pH : 3.63

Tasting Notes

It has a deep and intense red color with some purplish notes. Very aromatic, with a lot of fruity characters mixed up with some black olives notes and cedar.

In the mouth it feels firm and full bodied with notes of black fruits and cedar. It is very rich in tannins that give structure together with an elegant texture and a long, pleasant finish.

I invite you to enjoy it!

Santiago Margozzini