



MONTGRAS[®]

ESTATE

2017 Cabernet Sauvignon



TECHNICAL SHEET

Varietal Composition:
100% Cabernet Sauvignon

Denomination of Origin:
Central Valley

Training System:
Vertical shoot positioning (VSP)

Irrigation System:
Drip

Harvest:
The grapes were selected and handpicked during the first two weeks of April.

Vinification Process:
The grapes were destemmed and fermented with selected yeast at a maximum temperature of between 28°C and 30°C / 82°F and 86°F.

Ageing Process:
Just 10% of the wine had oak contact for 6 months, so as to preserve the fruity character of the variety.

Ageing Potential:
This wine can be enjoyed immediately or cellared for 6 years.

Service T°:
16°C-18°C / 61°F-64°F

Food Pairing:
This wine pairs very well with red meat; enjoy it at a pleasant barbecue with friends.

ANALYSIS

Alcohol:	13.0 %
Residual Sugar:	2.40 g/l
Volatile Acidity:	0.48 g/l
Total Acidity:	4.39 g/l
pH:	3.53

Tasting Notes

Deep and intense ruby-red colour. This wine reveals aromas of blackberries and ripe plums, as well as some cassis notes that are perfectly blended with hints of pepper.

In the mouth it is juicy and well-balanced with good body and round tannins. This wine is packed with ripe black fruit flavours and some notes of currants that add complexity, making it very enjoyable.