



**MONTGRAS**

R E S E R V A

## 2017 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

**Training System:**  
Vertical shoot positioning

**Irrigation System:**  
Drip

**Harvest:**  
The grapes were selected and hand-harvested  
from April 10 onwards.

**Vinification Process:**  
The grapes were cold-soaked for 24 hours at  
between 15°C and 18°C / 59°F and 64°F. Then  
they were inoculated with selected yeast for  
fermentation at a maximum temperature of  
28°C to 30°C / 82°F to 86°F.

**Ageing Process:**  
80% of the wine had oak contact for 6 months.

**Ageing Potential:**  
This wine can be enjoyed immediately or  
cellared for 7 years.

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

**Food Pairing:**  
This wine pairs very well with red meat,  
whether it is grilled, roasted or casserole. It  
also goes perfectly with manchego or  
provolone cheese.

### ANALYSIS

**Alcohol:** 13.5%  
**Residual Sugar:** 4.02 g/l  
**Volatile Acidity:** 0.49 g/l  
**Total Acidity:** 4.64g/l  
**pH:** 3.55

### Winemaker's Comments

Bright with an intense ruby-red colour. The nose reveals a ripe plum and raspberry scent that is accompanied by complex notes from the ageing.

It has good volume in the mouth, with round tannins and a soft texture. This is a flavourful wine with notes of ripe plums and black cherries making it feel juicy, almost edible. The finish is long and there are soft, sweet notes of vanilla in the persistent aftertaste.

I invite you to enjoy it!

Santiago Margozzini