



MONTGRAS.

R E S E R V A

2017 Cabernet Sauvignon-Syrah



TECHNICAL SHEET

Varietal Composition:
55% Cabernet Sauvignon
45% Syrah

Denomination of Origin:
Colchagua Valley

Vineyards:
MontGras

Training System:
Vertical shoot positioning, Lyre and GDC

Irrigation System:
Drip

Harvest:
The Syrah grapes were selected during the last week of May, and the Cabernet Sauvignon during the first two weeks of April.

Vinification Process:
The grapes were destemmed and cold-soaked for around 24 hours. Then they were inoculated with selected yeast ready for fermentation. In total, the wine spent 20 days in contact with the skins.

Ageing Process:
75% of the wine had oak contact during 5 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 well with marbled red meat and different types of cheese.

ANALYSIS

Alcohol: 13.5 %
Residual Sugar: 3.84 g/l
Volatile Acidity: 0.57 g/l
Total Acidity: 6.08 g/l
pH: 3.54

Tasting Notes

This wine is clear, with a deep red colour. It has great aromatic intensity typified by ripe red fruits, with some notes of olives at the end.

It has a very good structure in the mouth, with strong and round tannins. To the forefront are ripe plums and blackberries, accompanied by subtle notes of coffee from the ageing, which come through in the aftertaste. This wine has a long and elegant finish, that is sure to seduce you.

I invite you to enjoy it!

Santiago Margozzini