

## Cabernet Sauvignon Syrah / 2018



### VINEYARD

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**Variety:** 60% Cabernet Sauvignon and 40% Syrah

**D.O:** Colchagua Valley

**Climate:** Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

**Soil:** Very deep soils of alluvial origin.

**Harvest:** The Syrah grapes were harvested during early April and the Cabernet Sauvignon in late April.

### WINEMAKING

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**Winemaker:** Santiago Margozzini

**Fermentation:** The clusters were destemmed and subject to a cold maceration for around 24 hours. Then they were inoculated with selected yeasts and fermented at a maximum temperature of 28°C.

**Ageing:** 80% of the final blend spent 5 months in contact with oak.

### Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 2.23 g/l
<i>Total acidity</i>	: 4.50 g/l
<i>pH</i>	: 3.61

### TASTING NOTES

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**Colour:** Intense, bright red colour.

**Aromas:** Ripe red fruit with notes of plums and blackberries towards the end.

**Palate:** Good structure with firm, rounded tannins. A pleasant texture with a long, elegant finish and subtle notes of coffee.

### SERVING SUGGESTION

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This wine pairs well with marbled red meat and also some types of cheese.



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