

## Cabernet Sauvignon / 2019



### VINEYARD

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**D.O:** Colchagua Valley

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

**Soil:** Deep soils of alluvial origin.

**Harvest:** The grapes were hand-harvested and selected from the last weeks of march onwards.

### WINEMAKING

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**Winemaker:** Santiago Margozzini

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

**Ageing:** 80% of the final blend spent 6 months in contact with oak.

### Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 2.98 g/l
<i>Total acidity</i>	: 4.79 g/l
<i>pH</i>	: 3.53

### TASTING NOTES

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**Colour:** Bright with an intense ruby colour.

**Aromas:** Loaded with fresh red fruity notes and hints of plums jam together with subtle notes of black pepper.

**Palate:** Great volume in mouth, juicy and flavourful. The finish is long with a pleasant aftertaste of vanilla.

### SERVING SUGGESTION

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This wine is delicious with red meat prepared in different ways, for instance grilled, roast or casserole.



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