

MONTGRAS

GRAN RESERVA

DAY · ONE

CABERNET SAUVIGNON / 2022

D.O. MAIPO VALLEY



VINEYARD

Varieties: 100% Cabernet sauvignon.

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

Soil: Deep alluvial soils.

Harvest: The first grapes for this wine were manually harvested on 21 March 2022.

WINEMAKING

Winemaker: Benjamín Leiva

Fermentation: Once the clusters reached the winery, they were destemmed and then cold-macerated for around two days. Then the must was inoculated with selected yeasts and fermented in stainless steel tanks at a maximum temperature of 28°C.

Ageing: 80% of the final blend was aged in contact with French oak for 12 months.

Technical data:

Alcohol: 14 %

Residual Sugar: 3.5 g/l

Total acidity: 5.3 g/l

pH: 3.45

TASTING NOTES

Colour: Shiny ruby colour with violet hues.

Aromas: Intense fresh red fruit aromas such as cherries and plums, with light spicy notes and a hint of herbs.

Palate: Juicy, flavourful palate with good acidity and a pleasant texture that invites you to continue enjoying it, and a long and pleasant finish.

FOOD PAIRING

This wine pairs well with marbled red meat cooked in many different ways, such as casserole, barbecued or stewed.

Viña MontGras is committed to sustainability and the environment:

