

MONTGRAS DE·VINE

RESERVA

Cabernet Sauvignon / 2022



VINEYARD

D.O: Central Valley

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

Soil: Deep alluvial characteristics with gravel which allows good drainage and root development.

Harvest: The grapes were hand-harvested and selected from 3rd of April.

WINEMAKING

Winemaker: Carla Dosque

Fermentation: The clusters were destemmed at the cellar for fermenting then with selected yeasts in stainless steel tanks at a maximum temperature of 28°C.

Ageing: 65% of the final blend spent 6 months in oak contact.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 3.86 g/l
<i>Total acidity</i>	: 4.96 g/l
<i>pH</i>	: 3.58

TASTING NOTES

Colour: Deep ruby red color.

Aromas: Intense red fruity aromas, cassis and black plums along with subtle and elegant hints of black pepper and graphite.

Palate: Great volume with a juicy texture and tasty fruity flavors in perfect balance with subtle touches of vanilla.

SERVING SUGGESTION

It pairs very well in general with red meats in various preparations such as grilled, roasted or stewed. It can also be enjoyed with mature cheeses.

Viña MontGras is committed to sustainability and the environment:

