



#### VINEYARD

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**D.O:** Colchagua Valley

**Variety:** 72% Cabernet Sauvignon, 28% Carmenera

**Climate:** Warm Mediterranean with four well defined seasons and significant temperature differences between day and night.

**Soil:** Very deep, well drained soil composed of clay and sand.

**Harvest:** Selected grapes were hand-harvested from the 25 of March for Cabernet sauvignon and 10 of April for Carmenera.

#### WINEMAKING

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**Winemaker:** Benjamín Leiva

**Fermentation:** The clusters were de-stemmed and cold macerated for about two days. Then it was inoculated with selected yeasts to ferment at a maximum temperature of 28°C in stainless steel tanks, where each variety is fermented separately.

**Ageing:** 80% of the final blend was in mid toasted French oak contact for 6 months.

#### Technical Data:

<b>Alcohol</b>	: 14.0 %
<b>Residual Sugar</b>	: 2,8 g/l
<b>Total acidity</b>	: 4,8, g/l
<b>pH</b>	: 3.42

#### TASTING NOTES

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**Colour:** Deep bright violet colour.

**Aromas:** Fruity hints of plum, with fresh red fruit and spices such as black pepper that are accompanied by soft notes of cedar.

**Palate:** It has a great volume in mouth very juicy and flavourful with a long and pleasant ending. The structure of Cabernet sauvignon blends very well with the spicy notes of Carmenera.

#### SERVING SUGGESTION

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Enjoy it with red meats in various preparations as well as mature cheeses.

*Viña MontGras is committed to sustainability and the environment:*