

deGras[®]

R E S E R V A

Cabernet Sauvignon / 2018



Sustainable wines
from Chile

VINEYARD

Variety: 100% Cabernet Sauvignon

D.O: Central Valley

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

Soil: The soil is silty-clay in texture.

Harvest: The grapes were hand-harvested and selected from the second week in April onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The clusters were destemmed and subject to a cold maceration for around two days. Then the grapes were inoculated with selected yeasts and fermented at a maximum temperature of 28°C for around 20 days.

Ageing: 75% of the final blend spent 5 months in contact with oak.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 2.93 g/l
<i>Total acidity</i>	: 4.84 g/l
<i>pH</i>	: 3.64

TASTING NOTES

Colour: Deep, shiny red colour.

Aromas: Predominated by notes of red fruit, particularly black cherries, with some spicy notes in the background, like black pepper.

Palate: This wine has good structure, well-rounded, juicy tannins and a seductively long and elegant finish.

SERVING SUGGESTION

This wine pairs well with red meat and cheese like Provolone.



www.montgras.cl