



CABERNET SAUVIGNON



PAIRS VERY WELL WITH BARBECUED OR ROAST RED MEAT.



VARIETY	100% Cabernet Sauvignon
ORIGIN	Central Valley
HARVEST	From early April onwards.
AGEING	Just 10% had some oak contact so as to conserve the fruity characteristics of the variety.

COLOUR	Intense ruby-red.
AROMA	Black fruit, such as blackcurrants and plums.
PALATE	Good body and structure with superb concentration of fruit and well-rounded tannins.

SERVE AT 16°C – 18°C / 61°F – 64°F



Sustainable wines from Chile



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