

deGras[®]

R E S E R V A

Cabernet Sauvignon / 2019



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: Once the clusters arrive at the cellar they 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.

Ageing: 70% of the final blend spent 5 months in contact with oak.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 3.09 g/l
<i>Total acidity</i>	: 5.08 g/l
<i>pH</i>	: 3.52

TASTING NOTES

Colour: Deep red-cherry colour.

Aromas: Of intense red fruity notes, particularly black cherries, with some spicy notes in the background, like black pepper.

Palate: This wine has good structure with juicy tannins and a very nice texture in the palate that ends with a long and elegant finish.

SERVING SUGGESTION

This wine pairs well with red meat in general and cheeses like Provolone.



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