

# deGras<sup>®</sup>

R E S E R V A

## Cabernet Sauvignon - Syrah / 2019



Sustainable wines of  
Chile

### VINEYARD

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**Variety :** 85% Cabernet Sauvignon 15% Syrah

**D.O:** Central Valley

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

**Soil :** The soil has limey-clay characteristics.

**Harvest:** Syrah grapes were hand-picked by the end of March, followed by the Cabernet Sauvignon grapes in the beginning of April.

### WINEMAKING

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**Winemaker:** Santiago Margozzini

**Fermentation:** The clusters were destemmed and macerated at a cool temperature for two days. The must was then inoculated with selected yeast ready to be fermented at a maximum of 28°C-30°C / 82°F-86°F, with a total maceration period that lasted around 20 days.

**Ageing:** 70% of the final blend had oak contact for 5 months.

### Technical data:

<i>Alcohol</i>	: 13.0 %
<i>Residual Sugar</i>	: 3.00 g/l
<i>Total acidity</i>	: 4.70 g/l
<i>pH</i>	: 3.55

### TASTING NOTES

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**Colour:** Deep ruby red colour with some purplish notes.

**Aromas:** Nice aromas of ripe plums and black cherries, framed with subtle touches of olives.

**Palate:** Firm and juicy tannins with a nice and round texture. Intense blackberry and currant notes with a pleasant and lingering finish.

### SERVING SUGGESTION

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Marbled red meats, ripe cheeses and pastas.



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