



2005 Cabernet Sauvignon



Description

Appearance	: Bright red to purple.
Aromas	: Ripe blackberries and spices with a touch of toast and cedar.
Flavours	: Medium to full bodied. Great richness and fills the palate. It shows ripe red plums with a touch of toast.
Varietal Composition	: 100% Cabernet Sauvignon
Appellation	: Colchagua Valley
Vineyards	: 89% MontGras, San José Estate 11% Linderos, Maipo Valley
Trellis System	: Vertical shoot positioning & lyre
Soil Type	: Clay loam
Age of Vines	: 3 - 15 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected on April, 2005.
Yeast	: PDM
Fermentation Temperature	: 20° - 27° C / 68° - 81° F
Pump-Overs	: 2 - 3 per day
Total Skin Contact	: 5 - 15 days
Filtration	: Earth, pad and sterile bottling

Ageing Process

Blend in Oak	: 20%
Time in Oak	: 7 months
Age of Oak	: 100% second use
Ageing Potential	: 2 - 3 years

Analysis

Alcohol	: 13.8%
Residual Sugar	: 4.89 gr/l
Total Acidity	: 4.5 gr/l (as tartaric acid)
pH	: 3.72
Cases Produced	: 53,000

Serving Suggestions

Glassware	: Riedel	Temperature	: 16° - 18° C / 61° - 64° F
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