



MONTGRAS

RESERVA

2006 Cabernet Sauvignon - Cabernet Franc



Awards

86 Points (Guía de Vinos de Chile de Patricio Tapia 2008, Chile)

Description

Appearance	: Deep ruby red with purple notes.
Aromas	: Notes of ripe blackberries and plums, surrounded by elegant touches of toast and vanilla from the oak ageing.
Flavours	: Full bodied, fruity and balanced with a nice cedar core and toasty notes.
Varietal Composition	: 55% Cabernet Sauvignon 45% Cabernet Franc
Appellation	: Colchagua Valley
Vineyards	: MontGras, San José Estate
Trellis System	: Lyre and vertical shoot positioning
Soil Type	: Clay
Age of Vines	: 14 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected the second week of April, 2005
Cold Soaking	: 3 days
Yeast	: PDM
Fermentation Temperature	: Between 28° - 31° C / 82° - 88° F
Pump-Overs	: 3 per day, 2 minutes per ton
Total Skin Contact	: 21 days

Ageing Process

Wine / Blend in Oak	: 60%
Time in Oak	: 9 months
Type of Oak	: 40% American, 60% French
Age of Oak	: 25% new
Ageing Potential	: 5 years

Analysis

Alcohol	: 14.5 %
Residual Sugar	: 3.5 gr/lit
Total Acidity	: 5.06 gr/lit (as tartaric acid)
pH	: 3.60
Cases Produced	: 18,000

Serving Suggestions

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