



MONTGRAS
COLCHAGUA • CHILE

2006 Cabernet Sauvignon

The rich red hues of our Cabernet label bring to mind the warmth and passion that infuse Chile's history, heritage and culture.



Description

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|-----------------------------|--|
| Appearance | : Bright red to purple. |
| Aromas | : Blackberries and ripe plums, framed by chocolate hints, vanilla and toast. |
| Flavours | : Medium bodied, rich and bulky, with ripe plum notes and a touch of toast. |
| Varietal Composition | : 100% Cabernet Sauvignon |
| Appellation | : Central Valley |
| Vineyards | : 75% MontGras, San José Estate 25% Maipo Valley |
| Trellis System | : Vertical shoot positioning & lyre |
| Soil Type | : Clay in Colchagua; alluvial, stony and sandy in Maipo |
| Age of Vines | : 4 - 16 years |

Vinification Process

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|---------------------------------|---|
| Harvest Date | : Grapes were handpicked and selected on April, 2006. |
| Yeast | : PDM |
| Fermentation Temperature | : 28° - 30° C / 83° - 86° F |
| Pump-Overs | : 2 - 3 per day |
| Total Skin Contact | : 5 - 15 days |
| Filtration | : Earth and pad |

Ageing Process

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

Analysis

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|-----------------------|----------------------------------|
| Alcohol | : 14.4% |
| Residual Sugar | : 2.1 gr/lit |
| Total Acidity | : 5.02 gr/lit (as tartaric acid) |
| pH | : 3.64 |
| Cases Produced | : 53,000 |

Serving Suggestions

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