



MONTGRAS
COLCHAGUA • CHILE

2007 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

Appearance	: Bright ruby red.
Aromas	: Black fruit, mainly ripe plums and black berries, framed by chocolate, vanilla and toast.
Flavours	: Medium bodied, pleasant tannins and nice volume, with notes of ripe plum and a touch of toast.
Varietal Composition	: 100% Cabernet Sauvignon
Appellation	: Central Valley
Vineyards	: Central Valley
Trellis System	: Lyre & vertical shoot positioning
Soil Type	: Clay, volcanic, granitic & alluvial
Age of Vines	: 5 – 10 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected on April, 2007.
Yeast	: PDM
Fermentation Temperature	: 28° - 30° C / 82° - 86° F
Pump-Overs	: 2 - 3 per day
Total Skin Contact	: 5 – 15 days
Filtration	: Earth and pad

Ageing Process

Blend in Oak Contact	: 60%
Time in Oak Contact	: 6 months
Age of Oak	: 100% new
Ageing Potential	: 2 years

Analysis

Alcohol	: 14.0%
Residual Sugar	: 5.9 gr/ltr
Total Acidity	: 5.12 gr/ltr (as tartaric acid)
pH	: 3.63
Cases Produced	: 70,000

Serving Suggestions

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