



MONTGRAS
COLCHAGUA • CHILE

2008 Cabernet Sauvignon



Description

Appearance	: Deep ruby red with purple notes.
Aromas	: Fresh blackberry and plum aromas with vanilla and cedar. Clean and attractive.
Flavours	: Medium bodied, black fruit flavours, with nice freshness and balance. Ripe sweet tannins that give the wine a pleasant taste and a lingering finish.
Varietal Composition	: 100% Cabernet Sauvignon
Appellation Vineyards	: Central Valley :
Trellis System	: Lyre and vertical shoot positioning.
Soil Type	: Clay and alluvial soils
Age of Vines	: 15 years

Vinification Process

Harvest Date	: The grapes were hand-picked on third and fourth week of April, 2008.
Pressing	:
Cold Soaking	: 3 days
Yeast	: PDM
Fermentation Temperature	: Between 28° and 31° C / 82° and 88° F
Pump-Overs	: 3 per day 2 minutes per ton.
Total Skin Contact	: 12 days

Ageing Process

Wine / Blend in Oak /	: 25%
Time in Oak	: 8 months
Type of Oak	: American,
Age of Oak	: 20% new
Ageing Potential	: 5 years

Analysis / Análisis

Alcohol	: 13.5%
Residual Sugar	: 4 gr/lt
Total Acidity	: 4.95 gr/lt (as tartaric acid)
pH	: 3.54
Cases Produced	: 50,000