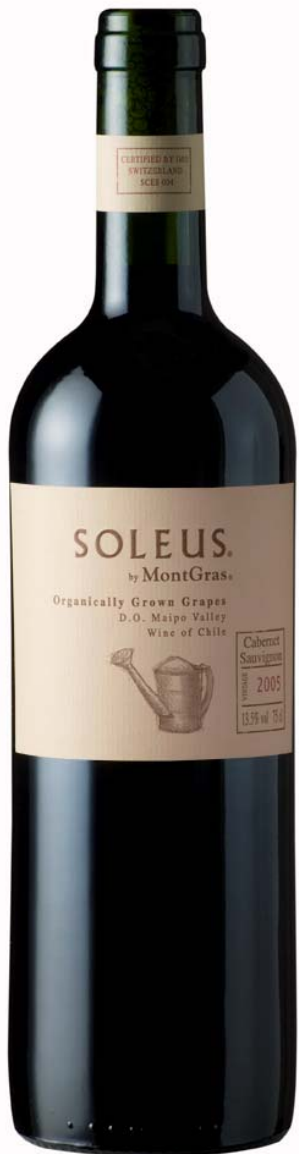


SOLEUS[®]

by MONTGRAS

2005 Cabernet Sauvignon Organically Grown Grapes



Awards

Bronze Medal (International Wine Challenge, UK, 2007)
Commended (Decanter World Wine Awards, UK, 2007)

Description

Appearance	: Bright red.
Aromas	: Ripe plums with a touch of toast.
Flavours	: Ripe red plum core surrounded by cedar and toasted notes.
Varietal Composition	: 100% Cabernet Sauvignon
Appellation	: Maipo Valley
Vineyards	: Los Guindos
Trellis System	: Vertical shoot positioning
Soil Type	: Stony and sandy
Age of Vines	: 6 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected on April, 2005.
Yeast	: PDM
Fermentation Temperature	: 28° - 30° C / 82° - 86° 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	: 13.6%
Residual Sugar	: 5.5 gr/ltr
Total Acidity	: 4.20 gr/ltr (as tartaric acid)
pH	: 3.74
Cases Produced	: 3.500

Serving Suggestions

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