

SOLEUS[®]

by MONTGRAS

2007 Cabernet Sauvignon Organically Grown Grapes

Awards

86 Points (Descorchados, Patricio Tapia Chilean Wine Guide 2009, Chile)
Silver Medal (International Wine & Spirit Competition 2008, U.K.)

Description

Appearance	: Bright red to purple.
Aromas	: Core of ripe black fruits with a touch of basil, everything surrounded by vanilla and toast from the ageing oak .
Flavours	: Ripe and concentrated, with polished ripe tannins and layers of dark cherries and black berries, nicely complemented by a subtle toast.
Varietal Composition	: 100% Cabernet Sauvignon
Appellation	: Central Valley
Trellis System	: Vertical shoot positioning
Soil Type	: Alluvial, stony and sandy
Age of Vines	: 9 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected on April 12 th , 2007
Yeast	: PDM
Fermentation Temperature	: 28° C / 82° F
Pump-Over	: 3 per day, 2 minutes each per ton
Total Skin Contact	: 9 days
Filtration	: Earth, pad and sterile bottling

Ageing Process

Blend in Contact With	: 20%
Oak	
Time With Oak	: 7 months
Age of Oak	: 100% second use
Ageing Potential	: 3 - 4 years

Analysis

Alcohol	: 13.5%
Residual Sugar	: 4 gr/l
Total Acidity	: 5.25 gr/l (as tartaric acid)
pH	: 3.59
Cases Produced	: 20,000

Serving Suggestions

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