



MONTES *classic series*[®]

Cabernet Sauvignon | 2009



Deep ruby red color. This wine is 85% Cabernet Sauvignon and 15% Merlot for increased softness and complexity, both sourced from the well known Colchagua Valley. The nose is packed with layers of caramel, cinnamon, candy and hints of mint, with a prevalence of fruit over oak. A full-bodied, flavorful wine, with rich red fruit with a touch of vanilla and solid, friendly ripe tannins and a pleasant finish.

The wine has been aged for six months in French oak barrels. Recommended for pairing it with a piece of soft red meats, filet au poivre, paella, pastas or as wine by the glass.

TECHNICAL DATA

Denomination of Origin:
Colchagua Valley.

Oak Aging:
Six months in French oak.

Filtering:
One pad filtration.

Yield of Vineyard:
9 tons per hectare (about 4.2 tons per acre).

Grape Variety:
Cabernet Sauvignon 85% + Merlot 15%.

SUGGESTIONS

Cellaring Recommendations:
Up to 4 to 5 years.

Recommended Serving Temperature:
18° - 19° C (64° - 66° F).

Decanting:
Recommended 30 minutes decanting before drinking.