



MONTES *classic series*[®]

Cabernet Sauvignon | 2011



This wine is 85% Cabernet Sauvignon and 15% Merlot for increased softness and complexity, both sourced from the well known Colchagua valley. The wine has been aged for six months in new and used French oak. Deep ruby red color, very appealing. The nose is packed with layers of caramel, cinnamon, candy and hints of mint, with a prevalence of fruit over oak. A spicy, full-flavored wine, with good body, rich red fruit with a touch of vanilla, mocha and firm and friendly tannins. A fruity, sophisticated and elegant wine with the expression of the terroir of Colchagua Valley.

TECHNICAL DATA

Denomination of Origin:
Colchagua Valley.

Oak Aging:
French oak barrels, for six months.

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

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

Case Production:
130,000 cases. of 12 x 750ml.

SUGGESTIONS

Cellaring Recommendations:
Up to 4 to 5 years.

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

Decanting:
Recommended to be decanted for 30 minutes.

Pairing Suggestion:
Highly recommended with baked marinated beef with potatoes, filet au poivre, Valencian paella, cannelloni and lasagna.

SCORES

2011 Vintage:
90 points – Wine Advocate

2010 Vintage:
89 points – Wine Advocate

BASIC ANALYSIS

Alcohol _____	14.0°
Total Acidity (H ₂ SO ₄) _____	3.20 g/l.
Residual Sugar _____	2.85 g/l.
pH _____	3.51 g/l.
Volatile Acidity (C ₂ H ₄ O ₂) _____	0.46 g/l.
Free SO ₂ _____	0.026 g/l.