



# MONTES CLASSIC SERIES®

## Cabernet Sauvignon | 2012



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 shows black currant, vanilla and violet aromas while on the palate the wine is packed with raspberry and dark cherry fruit, with a prevalence of fruit over oak. A spicy, medium-bodied, generous, full-flavored wine of rich red fruit with a touch of vanilla, mocha with round, firm, friendly tannins, good structure and acidity.

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:**  
180,000 cases. of 12 x 750ml.

### SUGGESTIONS

**Cellaring Recommendations:**  
Up to 4 to 5 years.

**Recommended Serving Temperature:**  
18° to 19° C (64° to 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 <sub>2</sub> SO <sub>4</sub> ) _____	3.39 g/l.
Residual Sugar _____	3.86 g/l.
pH _____	3.55 g/l.
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ) _____	0.64 g/l.
Free SO <sub>2</sub> _____	0.031 g/l.