



MONTES® CLASSIC SERIES CABERNET SAUVIGNON 2013



Our ruby-red Classic Series Cabernet Sauvignon offers a predominance of fresh red fruit aromas such as strawberries, cherries, and raspberries, as well as black currant, tobacco, and a touch of sweet spices. The French oak is expressed by notes of vanilla, dulce de leche (caramel), over a backdrop featuring a roasted note recalling mocha. The palate is medium bodied with good balance and smooth tannins. This is a flavorful wine that lingers long on the finish.

HARVEST

Harvest Period: March 14–April 4.

Harvest Date: March 18–May 14.

Harvest Report: The 2012–2013 season began with a cooler-than-normal spring that delayed the onset of budbreak and flowering with respect to the previous year. December was also somewhat cold and precipitation in the central zone provoked a vigorous elongation of the grapes, which in turn resulted in heavier bunches. The cold weather continued in January and veraison was delayed. Furthermore, precipitation put the quality of the most sensitive grapes at risk. Our Cabernet Sauvignon successfully weathered this stage and continued with controlled loads and loose, free-hanging bunches, which prevented the outbreak of diseases that can occur under damp conditions. February included days with unusually high temperatures, which resulted in the grapes reaching harvest at a date very similar to that of 2012.

VINEYARDS

The vineyards are located in the Colchagua Valley. The soils are derived from granite at different stages of weathering and with vast extensions of red clay at moderate depth. This type of soil is poor in organic matter and has a moderate capacity for moisture retention due to the stones and alluvial sediments at depth. Our Cabernet Sauvignon grows in areas that are flat or moderately sloped with a north-northwest orientation. The vines are vertically positioned and double guyot trained with shoots of no more than 40 inches. Vineyard density is 5,555 plants/hectare (2,250 plants/acre) to obtain yields of approximately 10 tons/ha (4 tons/acre). Irrigation is regulated in the final stage of the season to ensure that the fruit reaches harvest with small berries and optimal levels of sugar and color. This ultimately results in greater polyphenolic richness and wines with intense color and great aging potential, which is closely tied to the care with which the compounds are extracted using enological techniques for pumpovers and skin maceration.

TECHNICAL DATA

Denomination of Origin:
Colchagua Valley.

Clone Selection:
Cabernet Sauvignon clones 169 and 46C.

Filtering:
By cartridge filters prior to bottling.

Vineyard Yield:
10 tons/ha (4 tons/acre).

Grape Variety:
Cabernet Sauvignon 85% – Merlot 15%

Oak Aging:
45% of the wine aged in French oak barrels for 8 months.

SUGGESTIONS

Cellaring Recommendations:
Can be enjoyed now or held for at least six years.

Recommended Serving Temperature:
17°–19° C (62°–66° F).

Decanting:
Recommended for 30 minutes.

Food Pairing:
Highly recommended with braised beef with french fries; beefsteak “a lo pobre” with sautéed onion, french fries, and fried egg, Valenciana paella, cannelloni, and lasagna.

BASIC ANALYSIS

Alcohol _____	13,5%
Total Acidity (H2SO4) _____	3,51 g/l.
Residual Sugar _____	2.55 g/l.
pH _____	3,57 g/l.
Volatile Acidity (C2H4O2) _____	0,53 g/l.
Free SO2 _____	0,025 mg/l.