



MONTES® CLASSIC SERIES CABERNET SAUVIGNON 2014



A lively red color is the first clue that the wine before us is very fresh. Its aromatic potency is very well harmonized with its complexity. There's a predominance of red berries, jam, blackcurrant liqueur (crème de cassis), and a juicy sensation of crushed strawberries. Eight months in contact with French oak lend it a certain degree of seriousness, along with a bit of vanilla, smoke, cigar box, and sweet spices. Good balance on the palate with properly rounded tannins that enable this Cabernet Sauvignon to linger long on the palate.

HARVEST

Harvest Period: Cabernet Sauvignon: March 13–May 31.

The 2013–2014 season will be remembered for the recurring frosts that started in the second half of September and affected an enormous number of crops around the country, especially near the coast and to a lesser degree in the Central Valley. Certain zones in the Marchigüe area were affected by the frosts and suffered slightly reduced yields in varieties such as Cabernet Franc and Cabernet Sauvignon.

The winter was not only very cold, but very dry as well, and our Finca Apalta and Marchigüe properties received nearly 30% less rainfall than in a normal year. The phenological states were later than usual due to the cold spring conditions, while a very hot summer accelerated ripening and in turn the onset of harvest in some blocks where the leaves began to show early signs of senescence.

The yields were naturally lower this season, which helped keep the fruit healthy and resulted in good concentration of color and phenolic maturity.

VINEYARDS

The vineyards are located in the Colchagua Valley and planted on soils derived from granite in different degrees of decomposition with extensive areas of moderate depths of red clay and little organic matter. This type of soil has a capacity for moderate moisture retention because it is formed by alluvial sediments with stones at depth.

Our Cabernet Sauvignon grows on flat and gently sloping lands with a north-northeast orientation. The vines are trellised to vertical shoot position and double guyot pruned with shoots no longer than 40 inches. Vineyard density is 5,555 plants per hectare (2,250 plants/acre) to obtain yields of approximate 10 tons/hectare (4 tons/acre).

TECHNICAL DATA

Denomination of Origin: Colchagua Valley.

Vine Selection: Clones 169 and 46C.

Filtering: Cartridge filtered prior to bottling.

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

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

Oak Aging: 45% of the wine was aged in 1st-use French oak barrels for 8 months.

SUGGESTIONS

Cellaring Recommendations: Enjoy now or cellar up to 6 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, steak and eggs, paella, cannelloni, and lasagna.

BASIC ANALYSIS

Alcohol _____	13.5°
Total Acidity (H ₂ SO ₄) _____	3.45 g/l.
Residual Sugar _____	4.50 g/l.
pH _____	3.48
Volatile Acidity (C ₂ H ₄ O ₂) _____	0.58 g/l.
Free SO ₂ _____	0.031 g/l.