



# MONTES® CLASSIC SERIES CABERNET SAUVIGNON 2015



Very lively and expressive cherry-red color with violet at the rim. Aromas of ripe black and red fruits predominate on the nose, recalling blackberries, raspberries, and strawberries that meld very well with delightful notes of pastry and dulce de leche. A spicy note on the backdrop accompanies the toasted aromas from the French oak, which also lends structure and a very pleasing sense of sweetness. Well balanced with rich acidity, our Montes Classic Cabernet Sauvignon is a medium-bodied wine with incredibly smooth tannins and a delicious perfumed finish.

## HARVEST

**Harvest Period:** Cabernet Sauvignon: March 19–April 12.

The 2014–2015 season was normal in terms of precipitation and the availability of water during the development of the phenological stages that need it most. Enough rain fell during the winter months to allow sufficient water to accumulate in the irrigation reservoirs to supply the growing season. There were no significant spring frosts in any of the areas where we grow our Cabernet Sauvignon.

The temperatures were particularly high during the summer, with historic peaks in March and an average temperature that was 1.5°C higher than that registered in the past 10 years. However, the grapes reached harvest without significant problems with dehydration and with balanced potential alcohol levels. It was a year with considerable luminosity and very good temperatures, which allowed the fruit to develop disease free, with good skins, very good color, and an excellent degree of phenolic ripeness.

## VINEYARDS

The vineyards are located in our Apalta and El Arcángel del Marchigüe vineyards in the Colchagua Valley. The soils are derived from granite in different degrees of decomposition with varying slopes, effective rooting depths, organic matter, and types of geological formations, which make these two terroirs very interesting.

Apalta is characterized by its colluvial and alluvial influences with varying depths and textures in the highest zones and more homogenous zones in the lower sectors due to the influence of the Tinguiririca River. Its Mediterranean climate gives us summers with cold nights and hot days, which helps slow ripening in our vineyards.

Marchigüe presents shallower soils with moderate slopes, primarily of colluvial origin and a presence of angular stones at shallow depths. The climate is more severe than in Apalta, with greater wind and solar radiation and lower precipitation due to its location close to the Coastal Mountains.

## TECHNICAL DATA

**Denomination of Origin:** Colchagua Valley.

**Vine Selection:** Clones 169 and 46C.

**Filtering:** Membrane filtered prior to bottling.

**Vineyard Yield:** 9 ton/ha (3.6 ton/acre).

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

**Oak Aging:** 45% of the wine was aged for 8 months in contact with 2nd- and 3rd-use French oak barrels.

## 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	14°
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3.53 g/l.
Residual Sugar	4.02 g/l.
pH	3.57
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0.51 g/l.
Free SO <sub>2</sub>	0.029 g/l.