



MONTES *classic series*[®]

Malbec | 2009



The wine is 100% Malbec and has been aged for six months in French oak. A full-bodied, round, soft and generous red wine with strong spicy character. Grapes are from vines that are close to 100 years old in the well reputed Colchagua valley. Ruby red color, leaning to very dark, intense red. Powerful but elegant flavors, with plummy and blackberry hints. A wonderful butterscotch and slight spiciness is totally integrated by the subtle notes of vanilla that comes from the oak aging.

A full-bodied wine, with ripe tannins and voluptuous mid-palate and a long, very enjoyable, finish. Drink it with red meat, game, pasta, rice and strongly sauced dishes.

TECHNICAL DATA

Denomination of Origin:
Colchagua Valley.

Oak Aging:
Six months in French oak.

Filtering:
One earth filtration and one pad filtration prior to bottling.

Yield of Vineyard:
9 tons per hectare (about 3.6 tons per acre).

Grape Variety:
Malbec 100%.

SUGGESTIONS

Cellaring Recommendations:
Up to 5 years.

Recommended Serving Temperature:
17° - 18° C.

Decanting:
Recommended 30 minutes decanting before drinking.