



MONTES *classic series*[®]

Malbec | 2011



A full-bodied, round, soft and generous red wine with strong spicy character. The wine is 100% Malbec. Ruby red color, leaning to very dark, intense red showing powerful but elegant flavors, with raspberry and blueberry fruit accompanied by wonderful butterscotch flavors and a slight spiciness that is totally integrated with the subtle notes of vanilla that comes from six months of oak aging. Grapes are from vines that are close to 100 years old in the well reputed Colchagua valley, producing a smooth and lush, full-bodied wine, with ripe tannins and voluptuous mid-palate and a long, very enjoyable, finish. Recommended for pairing it with red meat, game, pasta, rice and strongly sauced dishes or as wine by the glass.

TECHNICAL DATA

Denomination of Origin:
Colchagua Valley.

Oak Aging:
Six months in French oak barrels.

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

Grape Variety:
Malbec 100%.

Case Production:
37,000 cases of 12 x 750ml.

SUGGESTIONS

Cellaring Recommendations:
Can be enjoyed now or cellared for up to 5 years.

Recommended Serving Temperature:
17°-18° C (62°-64° F).

Decanting:
Recommended, for 30 minutes.

Pairing Suggestion:
Highly recommended with Spaghetti with Bolognese sauce, cheese board, striploin steak with french fries.

BASIC ANALYSIS

Alcohol _____	13.8°
Total Acidity (H ₂ SO ₄) _____	3.38 g/l.
Residual Sugar _____	3.00 g/l.
pH _____	3.46 g/l.
Volatile Acidity (C ₂ H ₄ O ₂) _____	0.51 g/l.
Free SO ₂ _____	0.026 g/l.