



SINCE 1925
CASA
MONTERO



GRAN RESERVA



CABERNET SAUVIGNON
 VALLE DE COLCHAGUA - CHILE



Harvest 2018
 Alcohol 14%vol
 PH: 3,55
 Residual Sugar: 2,19 g/l
 Total Acidity: 5,04 g/l

COLCHAGUA VALLEY

Located approximately 150 km south of Santiago, San Fernando is the capital and main city of this territory. Another city that stands out mainly for tourism is Santa Cruz. Warm and naturally dry, but with abundant water provided by the Tinguiririca river. Colchagua is a narrow agricultural valley that begins at the foot of Los Andes Mountains and extends West to the Pacific Ocean. In the southern half of the Rapel Valley, Colchagua has evolved in the last 15 years from a quiet extension of agricultural lands to one of the largest and most active wine regions of the country. The relatively low elevation of the coastal hills allows the Pacific breeze to interact with the Andean winds, cooling the valley and extending the ripening period of the region's grapes, which benefits the wine.

SOIL

The terrain is composed of clay and of little organic matter, which results in profound vitality and high quality grape clusters. The goal is to have a balance between root, grape cluster and foliage.

CLIMATE

In the central area of the Colchagua valley we find a warmer climate, ideal for the Carmenere derived from the sandy soils, belonging to the Coastal mountain range. The main characteristic of the soil is stone with clay and rock, allowing good drainage and better growth of the roots. Cabernet Sauvignon, Merlot, Malbec and Petit Verdot adapt very well in these lands.

VINIFICATION

Grape harvested early in the morning, to obtain good temperature and low oxidation. Destemming and incubation followed by a cold maceration lasting 6 days. Fermenting between 26°C and 30°C, with open pumping cycles, prioritization of the fruit and the extraction of ripe tannins. Post-fermentation maceration of 4 days.

AGING

Aged in 225-litre French and American barrels for 14 months.

TASTING NOTES

Rubi red, very complex nose: there are cassis, spices, black fruits, also notes of toffee and caramel. With excellent structure, long and pleasant finish.

COMPOSITION

Cabernet Sauvignon 90%, Petit Verdot 5%, Syrah 5%.

PAIRING

Red meat, pork loin.
 Serve between 16°C and 18°C.



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