

MONTGRAS

GRAN RESERVA

DAY · ONE

CABERNET SAUVIGNON / 2024

D.O. MAIPO VALLEY

VINEYARD

Varieties: 100% Cabernet sauvignon.

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: Deep alluvial soils.

Harvest: The first grapes for this wine were manually harvested on March 20th, 2024.

WINEMAKING

Winemaker: Benjamín Leiva

Fermentation: Once the grape clusters arrived at the winery, they were manually selected and then passed through the destemmer with a gentle “Pac Man” crush, before going through a cooling exchanger and into a stainless steel tank at 15°C. On the second day of reception, the must was inoculated with selected yeasts at 15°C. As fermentation progressed, the temperature gradually increased, reaching a maximum of 26°C. At the end of alcoholic fermentation, the wine remained in contact with its skins for approximately 5 to 10 days at its peak temperature, with daily tastings determining the conclusion of this stage. The “free-run wine” was then drained and kept in tank for about 20 days to undergo malolactic fermentation.

Ageing: After malolactic fermentation, the wine entered its aging phase for 10 months (two winters) in French oak barrels of various uses, with 15% contact with new oak.

Technical data:

Alcohol:	13.5 %
Residual Sugar:	3.5 g/l
Total acidity:	4.9 g/l
pH:	3.51

TASTING NOTES

Colour: Shiny ruby colour with violet hues.

Aromas: Intense fresh red fruit aromas such as cherries and plums, with light spicy notes and a hint of herbs.

Palate: Juicy, flavourful palate with good acidity and a pleasant texture that invites you to continue enjoying it, and a long and pleasant finish.

FOOD PAIRING

This wine pairs well with marbled red meat cooked in many different ways, such as casserole, barbecued or stewed.



Viña MontGras is committed to sustainability and the environment: