

MONTGRAS

RESERVA

DE VINE



Cabernet Sauvignon / 2024

VINEYARD

D.O: Central Valley

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

Soil: Deep alluvial characteristics with gravel which allows good drainage and root development.

Harvest: The grapes were hand-harvested and selected from the first weeks on March onwards.

WINEMAKING

Winemaker: Carla Dosque

Fermentation: Once the grape clusters arrived at the winery, they were destemmed and then fermented in stainless steel and epoxy-coated concrete tanks, using selected yeasts at a maximum temperature of 28°C.

Ageing: 65% of the final blend spent 6 months in oak contact.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 3.8 g/l
<i>Total acidity</i>	: 4.95 g/l
<i>pH</i>	: 3.47

TASTING NOTES

Colour: Deep ruby red colour.

Aromas: Intense red fruity aromas, cassis and black plums along with subtle and elegant hints of black pepper and graphite.

Palate: Great volume with a juicy texture and tasty fruity flavors in perfect balance with subtle touches of vanilla.

FOOD PAIRING

It pairs very well in general with red meats in various preparations such as grilled, roasted or stewed. It can also be enjoyed with mature cheeses.

Viña MontGras is committed to sustainability and the environment: