



MONTELIG



Type	Red Wine, Super Premium
Grape	Cabernet Sauvignon 40% Petit Verdot 30% Carmenère 30%
Classification	Appellation " Aconcagua Valley, Panquehue, Chile"
Production	Average 8,900 bottles of 750 cc.
Altitude	550 meters above sea level
Vine Training System	Double Cordon Spur Pruned
Density	5,208 vines per hectare
Harvest	4th week of March to 2nd week of April
Winemaking	After crushing the juice is cold macerated prior to fermentation followed by a further post-fermentation cold maceration process.
Fermentation	In stainless steel vats of 100 hl
Ageing	28 months in French oak barrels 225L – 100% new
Refinement	48 months in bottle
Alcohol by Volume	14.5 % - 15.0%
Serving Temperature	18 - 20°C
Storage potential	Up to 20 years.
Best ratings	93 points R.Parker 93 points J.Suckling 92 points M.Copello 4.5 points Vivino



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