

## MONTES Limited Selection Cabernet / Carmenere 2015

|  | Category:                  | WINE  |                 |   |  |
|--|----------------------------|---|-----------------|---|--|
|  | Style:                     | RED WINE  |                 |   |  |
|  | Variety:                   | CABERNET  |                 |   |  |
|  | Region:                    | DEFAULT REGION  |                 |   |  |
|  | Vintage:                   | 2015  |                 |   |  |
|  | Volume:                    | 750ml   |                 |   |  |
|  | Vineyard:<br>Vinification: | The vineyards that give rise to our Montes Limited<br>Selection Cabernet SauvignonCarmenre are located in<br>two very representative zones of the Colchagua<br>ValleyApalta and Marchige. Apalta is very heterogeneous<br>with sectors that are highly influenced by the Tinguiririca<br>River and others by mudslides and the detachment of<br>material from high in the mountains. The soils tend to be<br>deep in the flat areas and thinner at the foot of the<br>mountain and above.<br>The vineyards that give rise to our Montes Limited<br>Selection Cabernet SauvignonCarmenre are located in<br>two very representative zones of the Colchagua<br>ValleyApalta and Marchige. Apalta is very heterogeneous<br>with sectors that are highly influenced by the Tinguiririca<br>River and others by mudslides and the detachment of<br>material from high in the mountains. The soils tend to be<br>deep in the flat areas and thinner at the foot of the<br>mounta |                 | e are located in<br>lchagua<br>ry heterogeneous<br>y the Tinguiririca<br>letachment of<br>e soils tend to be<br>foot of the<br>es Limited<br>e are located in<br>lchagua<br>ry heterogeneous<br>y the Tinguiririca<br>letachment of<br>e soils tend to be |  |
|  | Appearance:                | Deep and pronounced ruby red in color.  |                 |   |  |
|  | Bouquet:                   | Tremendous aromatic intensity reflecting fresh red fruits,<br>such as strawberries and plums with a touch of jam and<br>sweet spice. Aging in French oak lends a well-balanced<br>aromaticcontribution featuring vanilla and caramel over a<br>toasted backdrop.  |                 |   |  |
|  | Palate:                    | The palate is smooth, with well-rounded tannins and good structure accentuated by dairy and notes from the oak with elegance and breadth.   |                 |   |  |
|  | Technical Analysis:        |   |                 |   |  |
|  | pH:                        | 3.59 g/lt   | Residual Sugar: | 2.35 g/lt.  |  |

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|-------------------|-----------|---------------------|------------|
| Packaging:        | 1 x 750ml | Titratable Acidity: | 3.48 g/lt. |
| Hancocks Product: | 90576     |                     |            |