

Montelìg

2002

D.O. Colchagua, Chile

Type	Red Wine
Grape	Cabernet Sauvignon 80% Petit Verdot 15% Carmenère 5%
Classification	Denominaciòn de origen “Valle de Colchagua, Chile”
Production	7,050 bottles
Production per hectare	5,5t; 1.2kg per vine
Altitude	500m above sea level
Vine Training System	Double guyot
Density	4565 per hectare
Harvest Date	6 to 8 May 2002
Vinification	Double crushing and destemming are followed by a 28 day pre-fermentative cold maceration. After the fermentation follows a post-fermentative maceration of 10 days and 12 months barrel aging (100% French)
Fermentation	In 100hl stainless steel tanks
Aging	12 months in 225 hl Bordeaux barrels
Bottling	May 2003
Alcohol by Volume	14%
Acidity	3,38 grams/litre (sulfuric)
PH	3.43
Colour	Ruby red
Aroma and bouquet	Intense, persistent and with good complexity. At the forefront, before swirling, are berries, in particular raspberry and cassis. Once swirled, there are subtle hints of mint and boldo intertwined with pleasant hints of green olive, pinenut, black pepper, dark chocolate and truffle. These aromas come together armoniously and beautifully lending the wine great complexity and elegance.
Flavour	Velvety start which denotes great concentration of aromas and a very flavoursome and complex character. The flavour is consistent, with good body, harmonious and with a large, fresh and elegant ending
Serving Temperature	18-20°C
Storage	Minimum ten years.



Viña von Siebenthal