



M.W. CABERNET SAUVIGNON - TECHNICAL SHEET

Trademark	Montalvo Wilmot Cabernet Sauvignon,
Appellation of Origin	Vino de la Tierra de Castilla,
Varietal	100 % Cabernet Sauvignon,
Vintage	2007,
Vineyards	15 hectares,
Vinification	Traditional winemaking process with a prolonged cold macerations, elaborated from very ripe berries of great quality, which gives it a very particular character for its aromatic richness, smoothness and harmony on the palate,
Serving Suggestions	Roast meat, beef and stews,
Service Temperature	14 – 16° C,
Comments	Cherry-red colour with wide bluish tints, medium-high layer. Excellent balance of flower aromas characteristic of the varietal, with pronounced notes of black pepper. Pleasant and juicy on mouth making it a well structured wine of great character and with a powerful and aromatic finish,

CONVENTIONAL ANALYTICS

- Alcohol Volume	13, 50 (20/20 % Vol.)
- Density	994,5, (20/20)
- Total Acidity	5,05 g/l. Tartaric
- PH	3,66
- Total Sulphytes	50 mg/l.
- Reducing Mater	2, 55 g/l.

