



CABERNET DE FAMILIA - TECHNICAL FILE

Trade Mark	Montalvo Wilmot Cabernet de Familia,
Appellation of Origin	Vino de la Tierra de Castilla,
Varietal	100 % Cabernet Sauvignon,
Vintage	2006,
Vineyards	15 hectares,
Vinification	Traditional winemaking process with a prolonged cold macerations, partial fermentation at a controlled temperature followed by 2 years aging in French oak cask.,
Serving Suggests.	Roast meat, stews and game,
Service Temp.	15 – 18° C,
Comments	The grape varietal Cabernet Sauvignon is characterized by its intense and stable colour, its powerful tannins and its vivid acidity. If we combine this with a 2 year aging in French oak barrels, we get a result a wine of complex aromas, elegant and with notes of toasted toffee, matured grape skins over a spiced background. A fleshy structured wine with rich shades of cream and a just point of acidity.

CONVENTIONAL ANALYTICS

- Alcohol Volume	13, 70 (20/20 % Vol.)
- Density	993,5, (20/20)
- Total Acidity	5,05 g/l. Tartaric
- PH	3,70
- Total Sulphytes	60 mg/l.
- Sugar Content	2, 5 g/l.

