

# Technical data Montelíg 2014 (Super Premium)

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Type	Red Wine
Grape	Cabernet Sauvignon 40% Petit Verdot 30% Carmenère 30%
Classification	Appellation " Aconcagua Valley, Panquehue, Chile"
Production	11.822 bottles of 750 cc.
Production per Hectare	6,2 t; 1,19 kg per vid
Altitude	500 meters above sea level
Vine Training System	Bilateral cordon method.
Density	5.208 per há
Fermentation	April 16, 2014
Winemarking	After crushing, the juice is cold macerated prior to fermentation followed by a further post-fermentation cold maceration process. The wine is then aged for 30 months in new oak barrels (100% French).
Fermentation	In stainless steel vats of 100 hl
Ageing	30 months in 100% new barrels of 225 l
Bottling	December 22, 2016
Alcohol by Volume	14.5 %
Tartaric acidity	3,68 grs/l (sulfúric) 5,63 grs/l (tartaric)
PH	3,52
Serving Temperature	18-20 °C
Storage	Minimum of fifteen years.