



# MONTES TAITA®

## Cabernet Sauvignon | 2010



Impressive, very deep red color. Highly perfumed, with ample aromas of ripe red and black berries, jam, and sweet spices. The aromas from the oak barrels are very well integrated and lend notes of toffee and nutmeg with a well-balanced touch of toast. Notes of yogurt reinforce the sweet spices. The palate is very well structured, with firm, nicely incorporated tannins that lend long-lingering breadth and support on the palate.

### HARVEST

Harvest: April 30.

This was a harvest that will never be erased from our minds due to the very large earthquake at the end of February. Ripening was already late in both red and white varieties, and that delayed the harvest. The delay can primarily be explained by the atypical cold during the spring, which delayed the onset of budbreak and all of the subsequent phenological stages. April was also a rather cold month, which brought the harvest of red grapes to a standstill and then ultimately extended to May 20 in Carmenère (one week later than usual). Despite the season's adversities—spring frosts, cold summer days, low yields in the coastal whites, and an earthquake of considerable magnitude—we were able to successfully conclude our 2010 harvest with wines that achieved excellent aromatic complexity, color, and volume in our complete range of red varieties, which leads us to believe that the vintage will be remembered as one of great quality.

### VINEYARD

The vineyards that produce the grapes for our Taita come from our Finca El Arcángel in the Marchigüe area in the western sector of the Colchagua Valley, 25 km from the Pacific Ocean. Like most Chilean soils, those in Marchigüe are of granitic origin with different degrees of decomposition and ranges from soils with high amounts of clay with moderate depths to those with less clay content and greater amounts of silt and rocky matter and shallower depths. The area specific to Taita was highly influenced by glacial action on the formation of the soil structure, as can be identified by the presence of the angular stones typical of glacial activity. The sector also has rounded stones resulting from the action of water flowing over the surface. The vineyards that produce the grapes for Taita are not irrigated during the development and ripening stages, which makes them naturally “dry-farmed,” which results in fewer bunches with smaller and more concentrated grapes.

### BASIC ANALYSIS

Alcohol	15.0°
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	4.00 g/l.
Residual Sugar	3.41 g/l.
pH	3.41
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0.63 g/l.
Free SO <sub>2</sub>	0.006 g/l.

### TECHNICAL SHEET

Denomination of Origin: Marchigüe, Colchagua Valley.

Vine Selection: Clones 169B and 46C.

Filtering: Average filtration through micropore filters.

Vineyard Yields: 3 ton per hectare.

Grape Varieties: 85% Cabernet Sauvignon and 15% winemaker's choice.

Aging: 100% of the components for this wine were aged for 24 months in 1st-use French oak barrels.

### SUGGESTIONS

**Cellaring Recommendations:** Store in a cool, dry place at no more than 15°C (59°F) and away from source of light.

**Serving Temperature:** 17°–19°C (62°–66°F).

**Decanting:** At least 1 hour.