



Safra 2010. Jantar na Adega Brasil Empório em 02/08/2017. La Ribotta.

## Technical data Montelíg 2010

Type	Red Wine, Super Premium
Grape	Cabernet Sauvignon 40% Petit Verdot 30% Carmenère 30%
Classification	Appelation " Aconcagua Valley, Panquehue, Chile"
Production	9.005 bottles of 750 cc.
Production per Hectare	5,5 t; 1,2 kg per vid
Altitude	500 meters above sea level
Vine Training System	Double Cord Apitonado.
Density	4565 per há
Fermentation	April 18, 2010
Winemarking	After the grinding, followed by a cold maceration. Then comes the fermentation and post-fermentation maceration. To continue with 26 months aging in barrels (100% French).
Fermentation	In stainless steel vats of 100 hl
Ageing	26 months in barrels new of 225 l
Bottling	September 27, 2012
Alcohol by Volume	14.5 %
Tartaric acidity	3,68 grs/l (sulfúric)
PH	3,58
Serving Temperature	18-20° C
Storage	Minimum of fifteen years.

*Safrá 2010. Jantar na Adega Brasil Empório em 02/08/2017. La Ribotta.*