MONTES TAITA®

Cabernet Sauvignon | 2009



Taita is a grand wine created with passion, enological rigor, and most especially, with wisdom. It represents the sum of all of the knowledge we have acquired over the 27 years that we have been making fine wines.

Taita is made with grapes from our vineyards in Marchigüe in the Colchagua Valley. Rigorous geological studies indicate that a glacier was detained in a sector of the vineyard for many years and left behind a tremendous amount of alluvial materials. Its unique soil components feature a large amount of rounded stones that form a veritable underground labyrinth, a special habitat in which the roots of our dry-farmed (non-irrigated) Cabernet Sauvignon vines have adapted extraordinarily. The result is extreme stress, which results in a very limited production of very small, very concentrated grapes.

THE WINE

Montes Taita seeks elegance and a pronounced sense of terroir. This wine is unique due to the vineyard's special soil and climate characteristics.

It is an intense ruby red in color, and the nose presents intense aromas of red fruits, black cherries, dried fruits, blackberries, dark chocolate, thyme, and cassis in perfect harmony with its very well integrated French oak thanks to its 24 months in the best fine-grained barrels that were especially designed for long aging and slow contribution.

The elegant, medium-bodied palate features soft, silky tannins with excellent structure and balanced acidity that will ensure a long life in the bottle. Black fruits and cedar reappear on the creamy palate with a sense of terroir that recalls Marchigüe's glacial-alluvial soils. The finish is long, smooth, sophisticated, and tremendously persistent. The aging potential is at least 15 years.

SUGGESTIONS

Cellaring Recommendations:
More than 15 years.

Recommended Serving Temperature:
18°C (64°F).

Decanting:
At least 1 hour.

BASIC ANALYSIS

Alcohol	15°
Total Acidity (H2 SO4)	3.65 g/lt.
Residual Sugar	2.71 g/lt.
pH	3.58
Volatile Acidity (C2H4O2)	0.71 g/lt.
SO2L	31.49 mg/lt.
SO2T	111 mg/lt.

TECHNICAL DATA

Denomination of Origin:
Marchigüe, Colchagua Valley.

Filtering:
Very light.

Yield of Vineyard:
3 tons per hectare (20 hectoliters per hectare).

Grape Variety:
85% Cabernet Sauvignon, 15% at the winemaker's discretion.

Oak Aging:
100% of this wine was aged for 24 months in new, medium-toast French oak barrels.

Bottle Aging:
At least 3 years

This wine is not made every year.