



---

# MONARCA *Varietal*

---

**Variety:**

Cabernet Sauvignon

---

**Picking Season:**

Second and third week of April

---

**Origin:**

Cachapoal Valley – Rapel, Central Valley.

---

**Estate Vineyards:**

Las Delicias Vineyard

Los Lirios Vineyard

Las Rosas Vineyard

---

**Climate:**

Mediterranean template, clear seasons, great thermal amplitude between day and night during ripening season.

---

**Soils:**

Alluvial, sandy franc, low fertility.

---

**Winemaking:**

Before fermentation the grapes were cold macerated at 7 °C (44 °F) for 5 days in stainless steel tanks, the temperature rise to 27 - 30 °C (80-86 °F) with soft pump-overs to extract colour and aromas. After fermentation the wine is kept with the skins to complete 15 days. Some tanks were shortly macerated to have enhanced fruity character.

---

**Cellaring:**

6 months in stainless steel tanks.

---

**Colour:**

Intense red ruby colour, bright and young.

---

**Nose:**

Complex nose, rich in red fruit, strawberries and raspberries, some cassis notes.

---

**Palate:**

Soft, easy to drink, medium bodied, long and persistent.

---

**Service suggestions:**

Serve at 18 °C ( 64 °F), better in the first 2 years to enjoy the fruit characters.

---