




# MW Cabernet de Familia



Brand	: MW Cabernet de Familia
Varietal/Grape	: 100% Cabernet Sauvignon
Vineyards	: 40 hectares of vineyards
Vinification	: Traditional winemaking process with a prolonged cold maceration, partial fermentation at a controlled temperature followed by 2 years aging in french oak casks
Vintage	: 2012  24 months
Pairing	: Roast meat, stews and game
Serving Temperature	: 15° - 18°
Tasting notes	: The grape varietal Cabernet Sauvignon is characterized by its intense and stable colour, its powerful tannins and its vivid acidity. If we combine this with a 2 year ageing in French oak barrels and a minimum of 2 additional years in the bottle, we get as a result a wine of complex aromas, elegant and with notes of toasted toffee, matured grape skins over a spiced background while maintained an absolutely silky sensation in mouth. A fleshy structured wine with rich shades of cream and a just point of acidity.

## CONVENTIONAL ANALYTICS:

• Alcohol Volume	: 13,50 (20/20 % Vol.)	Density	: 993,5 (20/20)
• Total Acidity	: 5,05 g/l. Tartárico	PH	: 3,70
• Sulfphites Content	: 60 mg/l.	Sugar Content	: 2,50 g/l.

**Bodegas Montalvo Wilmot – [www.montalvowilmot.com](http://www.montalvowilmot.com)**

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