



NapaAngel®
by Montes



NAPA ANGEL CABERNET SAUVIGNON 2008

WINE DETAILS

% Alcohol (v/v)	14.9
pH	3.78
Total Acidity (g/l)	6.1
Volatile Acidity (g/l)	0.75
Residual Sugar (g/l)	1.3

WINEMAKING NOTES

Napa Angel 2008 is a Cabernet Sauvignon based wine. Soils are alluvial loam with a small proportion of clay, creating medium-to-low water holding capacity conditions that stress the vines, concentrating the fruit characteristics. The mild climate resulting from the proximity of the Pacific Ocean contributes fresh, fruity flavors. Grapes are hand-picked with yields of 3.5 tons per acre.



After harvesting, the grapes were cold macerated for 7 days and underwent a 10 days fermentation process at 82° to 86° F. When the wine finished fermentation, it went through a skin contact process for 10 days. 45% of the wine is oak aged in new French barrels.

Total production: 4,635 cases (12 x 750ml)

TASTING NOTES

With a deep rich red color this wine shows hints of strawberry, black cherry and spices. Round and elegant it provides a robust mouth-filling sensation with a very well integrated French oak that provides notes of leather and a delicate toastiness. Long in the mid-palate with rich and flavorful tannins. A fruit forward and rich wine.

SERVING SUGGESTIONS

Decanting the wine for at least one hour before serving is recommended for best enjoyment. Serve at cellar temperature – approximately 62° to 65° F. Ideal pairing with Portobello risotto, ratatouille, chicken with mole and aged cheeses. This wine is recommended to be aged for at least 10 years.