

NapaAngel[®] *by Montes*

Aurelio's Selection



CABERNET SAUVIGNON 2018

VINEYARDS

If Cabernet Sauvignon is the king of red grapes, then Napa Valley—its natural habitat—is its kingdom. Napa's generous climate provides vintage-to-vintage consistency and exceptional quality; by blending grapes from different vineyards, including the distinctive sub-valleys of Coombsville and Mount Veeder, we are able to make wines with great complexity, balance, and finesse. Napa Angel Aurelio's Selection is our super premium wine that pays tribute to our dedicated care of the vineyards and attention to detail when crafting wines. It's a very distinctive wine which represents the essence of the Napa Valley terroir.

HARVEST/ DESTEM

Fruit picked at night using shears to maintain the integrity of the clusters. Clusters and berries hand sorted and fully destemmed, before transfer to small stainless steel tanks.

MACERATION/PRESSING

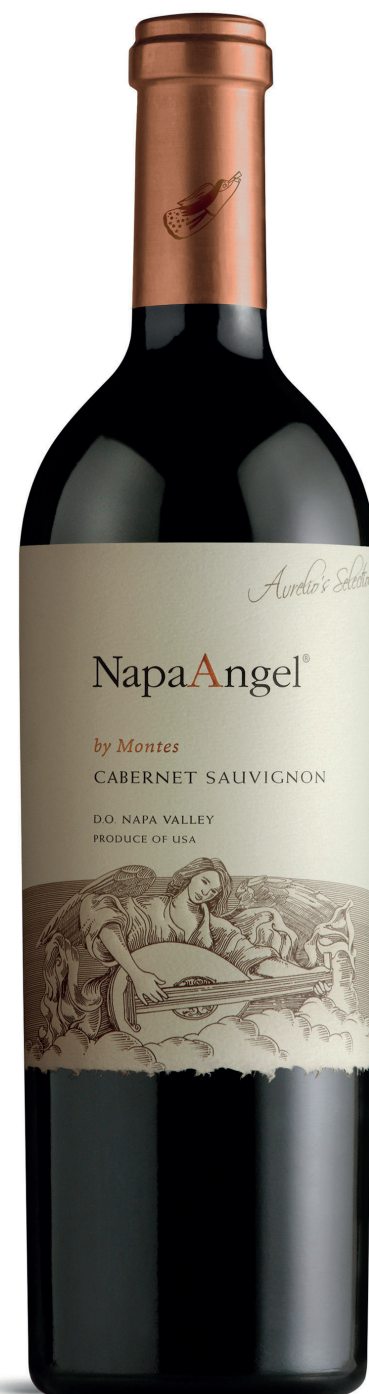
Must macerated for 22-28 days, then drained overnight and gently pressed using a basket press. Racked off heavy lees 12-24 hours after pressing and barrel down taking very light solids.

FERMENTATION

Cold soaked for four days, then native yeast fermented with peak temperatures of 88-90 °F (31°-32 °C). Pump-overs three times a day at peak of fermentation.

AGING DETAILS

Complete natural bacteria malolactic fermentation. Aged in French oak. Racked off lees every four to six months from barrel to barrel. In barrel for 22 months, then bottled unfiltered and unfiltered.



VARIETAL	VARIETAL	BOTTLING DATE	PH	G/L TA	% Alc
Cabernet Sauvignon	100%	20-Jul-20	3,75	6,2	14,8%