

Montes Limited Selection,
`Spring Harvest` Leyda Valley Sauvignon Blanc 2015
Valle Central, Chile



PRODUCER

Montes was established in 1988 by Aurelio Montes, Douglas Murray, Alfredo Vidaurre and Pedro Grand, with the aim of producing the best wines in Chile from the best regions. We have long admired Montes and what they have done for Chilean wine over the past three decades. Their wines are consistently good because they are meticulous throughout the entire production process. Montes owns 800 hectares of vineyards in Apalta and Marchigüe located in Colchagua Valley as well as a single vineyard Zapallar, located in coastal Aconcagua Valley.

The Limited Selection wines are classic examples of matching the variety or blend to an area. The grape growers and winemakers are given carte blanche to take outstanding fruit and come up with some wholly individual wines that are perfect expressions of site.

VINEYARDS

The Sauvignon Blanc grapes come from selected vineyards in the Leyda Valley, on moderate slopes of granitic and clay soils and are VSP trained. Vineyards in Leyda are located a mere 8km from the coast and the resultant wines are highly aromatic with racy acidity, minerality and touch of savouriness. All of these characteristics are superb for Sauvignon Blanc.

VINTAGE

A rainy winter gave way to a frost-free spring. January was a very cloudy month, but February was clear and warmer than normal which allowed the grapes to reach perfect ripeness and develop complex phenolic compounds. Fruit was harvested in late February 2015 with the yields significantly reduced in order to bring forward the maturation of the fruit. There was additional leaf removal in order to expose the clusters to more light and sun, also assisting maturation.

VINIFICATION

Fruit was handpicked early in the morning to keep it as cool as possible. Upon arrival at the winery it underwent a 12 hour pre-fermentation cold soak at 9°C. The must was transferred to tank and stabilised for at least 24 hours before the clean juice was moved to a new tank for fermentation with two strains of yeast. Fermentation lasted 20-25 days at 12 to 13°C. In tank, the wine was left with a high proportion of solids in suspension, giving more nutrients to the yeast and resulting in a fuller bodied, more complex Sauvignon Blanc.

TASTING NOTES

Vibrant, pale lemon in the glass. Aromas of fresh pineapple, white peach and lime mingle with notes of orange blossom and jasmine. Fresh and crisp, the 'Spring Harvest' has lovely natural acidity and a long, elegant finish.

Winemaker	Aurelio Montes Jnr
Closure	Screwcap
ABV	13%
Residual Sugar	4.21g/L
Acidity	6.55g/L
Wine pH	3.15
Notes	Sustainable, Vegetarian, Vegan