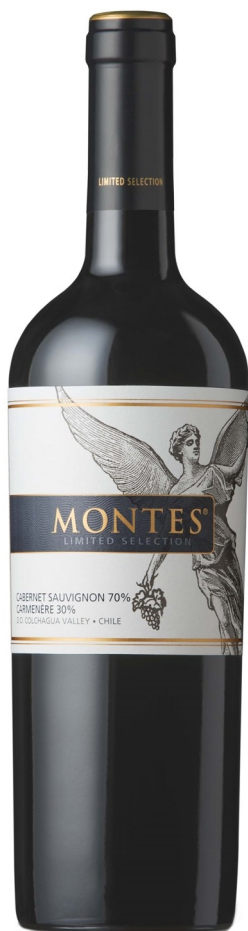


## Colchagua Cabernet Sauvignon/Carmenère 2014

Colchagua Valley, Chile



Grape Varieties **70% Cabernet Sauvignon  
30% Carménère**

Winemaker **Aurelio Montes Baseden**

Closure **Screwcap**

ABV **13.5%**

Residual Sugar **2.23g/L**

Acidity **5.3g/L**

Wine pH **3.57**

Notes **Sustainable, Vegetarian,  
Vegan**

### 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

All grapes come from Apalta in Colchagua Valley, arguably one of the finest sites for red wine grape growing in Chile. Vines are planted on 45° slopes providing good exposure which helps in achieving ripeness. As with other regions in Chile, the ocean plays a role even at 60km away, with cool breezes moderating this warm area. Low night-time temperatures further prolong ripening, allowing for the slow development and retention of varietal aromas and acidity.

### VINTAGE

The 2013– 2014 season will be remembered for the recurring frosts that started in the second half of September and affected an enormous number of crops, especially near the coast and to a lesser degree in the Central Valley. The winter was very cold and dry - the Finca Apalta and Marchigüe properties received nearly 30% less rainfall than in a normal year. The phenologic states were later than usual, but a very hot summer accelerated ripening and in turn the onset of harvest in some blocks. Yields were naturally lower, which helped keep the fruit healthy and resulted in good concentration of colour and phenolic maturity.

### VINIFICATION

The grapes were cold soaked at 10°C for five days to extract aroma and colour. After that, the grapes were fermented in temperature controlled stainless steel tanks for 12 days and then kept on their skins to give structure and colour. After malolactic fermentation, 47% of the final blend was aged in new French oak barrels for ten months to add complexity and roundness to the wine.

### TASTING NOTES

This blend delivers a tremendous range of fruity aromas, ripe red and black berries with pronounced notes of cherries in syrup and black cherries. The French oak lends clear notes of vanilla and coffee that meld with the fruit to recall pastries and jam. Nicely balanced on the palate with silky tannins and a long finish.