

`Old Roots` Itata Cinsault 2017

Itata Valley, Chile



Grape Varieties	100% Cinsault
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	13.5%
Residual Sugar	2.5g/L
Acidity	5.35g/L
Wine pH	3.5
Bottle Sizes	75cl
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. The Montes wines are consistently good because they are meticulous throughout the entire production process. The Outer Limits wines were born out of Aurelio Montes' desire to push Chilean viticulture in a new direction. The 45 hectare Zapallar Vineyard in the Aconcagua Valley was Montes' first venture into the 'outer limits'. Due to the balance and concentration in the Outer Limits wines, they can be enjoyed now or allowed to age for a few years, rewarding with a wonderfully complex bouquet.

VINEYARDS

The Cinsault vineyards are located in the Guarilhue sector of the Itata Valley in southern Chile. It was here that the first vines were planted nearly 500 years ago. The soils are granitic in origin with a predominance of red clay and high quartz content and benefit from high water retention enabling dry farming to be practiced. The vines are "head trained" and the vineyard density is 4,444 plants per hectare.

VINTAGE

The 2016-17 season was generally very dry but bud break and bunch development was good despite the expected 50% yield reduction – an impact of the previous year. As a consequence, the fruit had a higher concentration of phenolics and the well distributed bunches within the canopy ensured healthy fruit. Despite the high summer heat, harvest occurred on schedule and delivered fruit with good acidity levels and ripe tannins.

VINIFICATION

Hand-picked grapes were destemmed and processed into steel tanks via gravity flow where they macerated for five days at 8 °C, with a portion of the grapes macerated with dry ice prior to fermentation for extra extraction. The grapes were then fermented for approximately seven days at around 24 °C. Post fermentation, the wine was processed in two ways: one part was transferred directly to third use French oak barrels where it underwent malolactic fermentation and the remainder was transferred to concrete eggs. After three months ageing, the wine was blended, gently filtered and bottled.

TASTING NOTES

A bright ruby colour, the wine has perfumes of fresh blueberries, raspberries and blackberries alongside notes of wild flowers and country herbs. Juicy with hints of spice, the short period spent in oak adds complexity to the nose and ensures smooth rounded tannins.

AWARDS

Decanter World Wine Awards 2018, Platinum