

Zapallar Syrah 2017

Aconcagua Valley, Chile



Grape Varieties	100% Syrah
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	3g/L
Acidity	3.67g/L
Wine pH	3.6
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 Zapallar vineyards are truly coastal, being just 7 kilometres away from the Pacific Ocean, an ideal location for the growth and development of varieties such as Syrah. Montes' 45 hectares are the only vineyards planted in this area, situated at an altitude of 120 – 150 meters above sea level. The clay-loam, granitic soil provides moderate drainage and gives rise to intense, aromatic wines, exceptionally balanced with body, flavour, and ripe tannins. Zapallar is without doubt an "Outer Limits" terroir, with an extreme climate for winegrowing which has put Montes' winemaking abilities to the test.

VINTAGE

The 2017 vintage was characterised by favourable weather conditions – little rainfall and plenty of sunshine. This meant grapes needed little viticultural intervention to help ripen evenly and without risk of disease. Good weather continued well into the growing season and as harvest approached, temperatures dropped slowly, allowing fruit to retain acidity and develop aromatic complexity. This vintage has delivered fruit of exceptional quality, displaying a level of balanced ripeness not seen in recent vintages.

VINIFICATION

The grapes were hand-picked early in the morning to preserve freshness and fruit purity. They were then hand sorted at the winery before undergoing a temperature-controlled five day cold maceration at 6-8°C on the skins to extract colour and aroma. The must was then slowly brought up to 26-28°C and inoculated with specially selected yeasts. Fermentation followed taking 10 days to complete. The wine then remained on its skins for a further five days to ensure good colour and tannin extraction. 65% of the wine was then racked off into a concrete egg, which allows continuous contact with the lees. The other 35% was racked off to second-use French oak barrels and aged for 12 months. After ageing, these two portions were blended together and lightly filtered to retain the full character of the wine.

TASTING NOTES

This wine is deep ruby red in colour with violet tones. The fruity nose recalls ripe black and red berries with notes of smoke, Serrano ham and coffee. The palate is vibrant and well balanced with very smooth tannins and remarkable structure and volume.

AWARDS

Sommelier Wine Awards 2019, Silver

