

Zapallar Sauvignon Blanc 2019

Aconcagua Costa, Chile



Grape Varieties **100% Sauvignon Blanc**

Winemaker **Aurelio Montes Jnr**

Closure **Screwcap**

ABV **13.5%**

Residual Sugar **4.6g/L**

Acidity **6.56g/L**

Wine pH **3.19**

Bottle Sizes **75cl**

Notes **Vegetarian, Vegan**

PRODUCER

Montes was established in 1988 by Aurelio Montes, Douglas Murray, Alfredo Vidurre 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 grapes come from a single vineyard in the Zapallar region of Aconcagua, seven kilometres from the coast. Montes is the first producer to plant vines and make wines here. The soils here have a high clay content and the climate here is influenced significantly by both the Coastal Mountain Range and the Andes Mountains. Due to the cool climate, and proximity to the ocean, the wines have racy acidity, minerality, elegance and distinct aromatics. The grapes are all hand harvested each year in the middle of April, later than other areas, owing to the cool climate.

VINTAGE

The 2019 vintage started with a dry winter with much less rainfall than the previous year. Summer was average, with cool, cloudy mornings that opened up at midday to clear skies and increase temperatures. Then in the afternoons, a strong wind would appear bringing overcast skies. The average temperatures during the ripening period were between 21°– 22°C, making the vineyards the coolest place in the Aconcagua Costa Region. This made ripening very slow however the fruit harvested was very concentrated with intense aromatics.

VINIFICATION

The grapes were hand picked very early in the morning and transported to the winery in refrigerated containers, to keep them at the lowest possible temperature. The bunches were then carefully selected, destemmed, and cold-soaked for 12– 24 hours for optimal extraction of aromatic components from the skins. The juice was drained and statically decanted for 24 hours before alcoholic fermentation took place over approximately 30 days at 10°– 12°C. The wine was held on its lees for six to eight months before filtration and bottling.

TASTING NOTES

Light yellow in colour, with intense aromas of passion fruit, pink grapefruit, guava and pineapple. On the palate, it is medium-bodied with vibrant acidity. A subtle saline touch on the finish hints at the coastal origin.