

Montes,
`Folly` Apalta Vineyard Syrah 2019
Colchagua Valley, Chile



Grape Varieties	100% Syrah
Winemaker	Aurelio Montes Jr
Closure	Natural Cork
ABV	15%
Residual Sugar	3.6g/L
Acidity	5.59g/L
Wine pH	3.49
Bottle Sizes	75cl
Notes	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.

VINEYARDS

The Syrah grapes are sourced from a single parcel on the highest, steepest slopes of Apalta's 'Finca Apalta', arguably one of the finest sites for red wine grape growing in Chile. The Guyot-trained vines are planted on 45° slopes providing good exposure to aid ripening, and the soils are of granite origin and consist primarily of eroded rock from the mountain chain above. They are thin with low organic matter and good drainage, which encourages the roots to dig deep in search of water. This results in vines producing low yields of grapes with tremendous concentration and character. Despite being 60 kilometres from the ocean, its cool breezes moderate this warm area. Low night-time temperatures further prolong ripening, allowing for the slow development and retention of varietal aromas and acidity. Yields are very small at 3.5-4 tonnes per hectare.

VINTAGE

Winter was mild with precipitation close to 320mm. A cool, rainy spring built up good water reserves in the soils. Summer was dry, enabling the grapes to remain in pristine condition. Temperatures remained warm, but not excessively so, resulting in virtually no damage to the vines or fruit. Thanks to controlled moisture conditions between fruit set and veraison, the berries remained small in size with a good ratio of skin to pulp, extraordinary levels of concentration, rich tannins, and very good aromas. Conditions at harvest remained favourable; the team had expected to pick early, but March and April saw cooler temperatures that pushed harvest back by 2 weeks, allowing the grapes to reach the perfect level of ripeness.

VINIFICATION

Grapes underwent a meticulous dual sorting process in the winery, once by machine using camera 'eyes' to reject less than perfect grapes, and once by hand. Only perfect berries made the final cut for this wine. Fruit underwent cold soaking for five days at 10°C to extract aroma and colour, before fermentation in temperature-controlled stainless steel tanks for 12-15 days at 26-29°C. After malolactic conversion, the wine was aged in French oak barrels, 80% new and 20% second-use, for 14-18 months before being blended in tank, gently membrane filtered and bottled.

TASTING NOTES

This wine is a deep red in colour with purple hues. On the nose are intense aromas of ripe black fruits such as blueberry and blackberry, accompanied by notes of leather, black pepper and sweet spices. The French oak is very well-integrated and displays notes of tobacco, vanilla and toast. This wine is well-balanced, complex and elegant, with round tannins, tremendous structure, and a long and pleasing finish.