

Outer Limits by Montes,  
**Apalta Vineyard Carignan/Grenache/Mourvèdre 2021**  
Colchagua Valley, Chile



Grape Varieties	<b>50% Carignan</b> <b>30% Grenache</b> <b>20% Mourvèdre</b>
Winemaker	<b>Aurelio Montes Jnr</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.25g/L</b>
Acidity	<b>5.59g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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

All the grapes come from Montes' own single vineyard 'La Finca Apalta' in Apalta, arguably one of the finest sites for red wine grape growing in Chile. Vines in Apalta are planted on 45° slopes with south-east exposure, which helps them achieve ripeness. The soils are of granitic origin, with clay and decomposing rock. The vines are conducted under the pole system on terraces. Even at 55km away, the ocean has an influence, with cool breezes moderating this warm area. In addition, low night-time temperatures prolong ripening, allowing for the slow development and retention of varietal aromas and acidity. Montes practise minimum intervention in the vineyard.

## VINTAGE

The 2021 vintage began with a relatively dry winter and rainfall concentrated in short bursts. There was no spring frost, which meant that budbreak and fruit set occurred on time, and by early summer there was an abundance of good quality bunches. Just after veraison there was significant rain in central Chile, which meant that a great deal of work in the vineyards was required to facilitate ventilation of the vines and drying of the fruit. This expert management led to healthy, high quality grapes by the time harvest began on 1st March for Grenache, April 7th for Carignan and Mourvèdre on 20th April. This season, in general, was cooler than the previous year, producing fruit with a greater concentration of colour and aromas, ideal for fresh wines with big personality.

## VINIFICATION

The grapes were hand harvested into 10kg bins, sorted twice, and destemmed and cold soaked at 7°C for three to five days to extract aroma and colour. The temperature of the stainless steel tanks was then raised naturally and fermentation began using indigenous yeasts. Fermentation occurred at temperatures of 22–25°C for five to eight days, with manual punch downs and low-volume pump overs three times per day. It was kept on the skins for a further three to five days before 50% was racked in to French oak barrels (20% new) for malolactic conversion and matured for five months. The remaining 50% was kept in concrete tanks for the same period of time. The wine was filtered before bottling.

## **TASTING NOTES**

Ruby red in colour, the nose offers clear notes of ripe, red fruit and wild blackberries, accompanied by subtle vanilla, nutmeg, and sweet cinnamon touches from the oak ageing. The palate is refreshing, with good acidity and fruit expression and smooth, juicy tannins. Black and red fruit emerge here, with an elegant and persistent finish.