

Montes,  
`Purple Angel` Colchagua 2020  
Colchagua Valley, Chile



Grape Varieties	<b>92% Carménère</b> <b>8% Petit Verdot</b>
Winemaker	<b>Aurelio Montes Jnr</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.33g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.52</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. 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 grapes for Purple Angel come from Montes' own vineyards in Apalta and Marchigüe, arguably two of the finest sites in the Colchagua Valley. In Apalta, vines are planted on 45° slopes where the soil is deeper, providing good exposure to achieve ripeness. Cool ocean breezes and low night-time temperatures moderate this warm area, permitting slow development and retention of varietal aromas and acidity. Marchigüe is slightly cooler because of its close proximity to the ocean. The vineyards are managed in a double guyot system that aids the maturity of the fruit and reduces the threat of fungal disease, resulting in consistently healthy harvests.

## VINTAGE

The 2020 growing season saw a very dry winter. The low availability of water caused a very significant drop in yields, between 15-20% which impacted the final quality of the wines. Spring however, was free of frosts providing excellent growing conditions. High temperatures in summer accelerated the ripening process, resulting in an early harvest. The low fruit charge meant that the bunches were loose at harvest with small grapes, which had a positive impact on the concentration of aromas, flavours and colour of the resulting wines.

## VINIFICATION

All grapes were hand harvested into 10kg trays. Fruit underwent cold soaking for seven days to extract aroma and colour, before fermentation in temperature controlled stainless steel tanks for 12-15 days. Following this, the must was kept in contact with the skins to enhance structure and colour, with daily tastings taking place to determine when the wine was ready. After malolactic conversion, the wine was aged in French oak barrels (80% new and 20% a year old) for 18 months. 8% Petit Verdot was added to the final blend to add spice, structure, colour and acidity.

## TASTING NOTES

Purple Angel displays the rich flavours typical of Carménère. Deep crimson red in colour, this wine has aromas of blackberries, ripe blueberry, dried plum and candied fruit combined with toasted notes of nutmeg, sweet spice, vanilla and pastry. On the palate, it is well-structured with rich tannins, a balanced acidity and a long, lingering finish.