

Montes,  
**Alpha `M` Apalta Vineyard 2019**  
Colchagua Valley, Chile



Grape Varieties	<b>80% Cabernet Sauvignon</b> <b>10% Cabernet Franc</b> <b>5% Merlot</b> <b>5% Petit Verdot</b>
-----------------	--

Winemaker	<b>Aurelio Montes Baseden</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.49g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.45</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. 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

Grapes are sourced from the best parcels from the 'Finca Apalta', arguably one of the finest sites for red wine grape growing in Chile. Some areas also show the influence of the nearby Tinguiririca River, while higher up, material from the long-term erosion of the valley's mountainside is evident. The soils are deep in the flatter areas and thinner at the foot of the mountains, where the Cabernet Sauvignon is planted on 30° slopes. Low night-time temperatures further prolong ripening, allowing for the slow development and retention of varietal aromas and acidity. All grapes are hand harvested and yields are very small at 3.5-4 tonnes per hectare.

## VINTAGE

The 2019 vintage will be remembered as an uneventful year, starting with a dry winter which continued through to the summer months. Controlled water-stress conditions between fruit set and veraison resulted in excellent colour and concentration. Whilst the summer was warm, it was not warm enough to damage the vines or grapes. The temperatures remained warm until harvest, with the resulting grapes being of excellent quality.

## VINIFICATION

The grapes were picked and collected in 8kg trays at the coolest time of day. Bunches were selected before destemming. This was followed by individual grape selection and only perfect berries made the final cut for this wine. The uncrushed grapes were then moved to stainless steel tanks located on the highest storey of the Apalta winery, to then fall into the tanks below and be crushed by their own weight, freeing the juice. Fermentation took place in temperature-controlled stainless steel tanks for 10 - 15 days. Post-fermentation maceration lasted for 10 days where malolactic conversion occurred. Afterwards, the wine was clarified by static decanting, then racked into French oak barrels, where it remained for 18 months.

## TASTING NOTES

This wine is deep ruby-red in colour. The complex nose shows notes of ripe red and black fruits, cherry syrup, figs, and blackberry. Its time in French oak barrels is reflected in the toasted notes, sweet spices, tobacco, and hint of wet earth. On the palate, the wine is balanced, with extremely silky tannins, a well-harmonised acidity and a long, fruit-forward, and vibrant finish.