

Montes Limited Selection,
Aconcagua Costa Pinot Noir 2022
Aconcagua Costa, Chile



Grape Varieties	100% Pinot Noir
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	14%
Bottle Sizes	75cl

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. Montes owns 800 hectares of vineyards in Apalta and Marchigüe located in Colchagua Valley as well as a single vineyard Zapallar, located in coastal Aconcagua Valley.

The Limited Selection wines are classic examples of matching the variety or blend to an area. The grape growers and winemakers are given carte blanche to take outstanding fruit and come up with some wholly individual wines that are perfect expressions of site.

VINEYARDS

Fruit comes from the Casablanca and Leyda Valleys, sub-regions of Chile's cool Aconcagua Costa region. Casablanca is 25 kilometres from the Pacific Ocean, where the morning fog and cool breezes extend the ripening period, allowing for the development and retention of delicate aromas and acidity. This is an important factor in making fine Pinot Noirs. The Leyda Valley is nine kilometres from the ocean, with predominantly granite and clay soils, which impart a brilliant freshness and minerality to the wine.

VINTAGE

After almost two years of drought, the 2022 vintage in Chile was considered a successful one. The vintage was characterized by a lack of water, lower yields, and lower-than-average temperatures-factors that usually don't happen simultaneously- resulting in fresh and fruity wines with a balanced concentration. In the coastal valleys such as Casablanca and Leyda, the low humidity levels caused by the prolonged drought played an essential role in keeping temperatures under control while slowing down the ripening process, an ideal condition for Pinot Noirs.

VINIFICATION

The grapes were harvested by hand into 12kg crates in the early hours of the morning. Upon arrival at the winery, bunches were carefully selected, destemmed and placed into open-top stainless steel tanks, where they were cold soaked at 7°C for five days to extract aroma and colour. This is especially important for thin-skinned Pinot Noir. After that, the grapes were fermented in temperature-controlled stainless steel tanks and then kept on their skins to give structure and colour for another 15-20 days. After malolactic conversion, 35% of the final blend was aged in French oak barrels for six to seven months before bottling.

TASTING NOTES

Ruby red in colour, a fruity nose with sweet notes of fresh strawberry and sour cherry. Wild herb aromas mingle with floral and caramel notes. Well-integrated oak adds elegance and complexity – lightly toasted hazelnut and vanilla notes and very gentle tannins. A vibrant palate with plenty of red fruit and a balanced, lingering finish.