

Montes Alpha,
Colchagua Malbec 2020
Colchagua Valley, Chile



Grape Varieties	95% Malbec 5% Cabernet Sauvignon
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	3g/L
Acidity	5.74g/L
Wine pH	3.5
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. The Montes Alpha Cabernet Sauvignon, first produced in 1987, broke the mould for premium wines in Chile. Since then, Alpha has developed to become the core range in the Montes portfolio. The grapes and sites are carefully selected in order to ensure varietal integrity and complexity. Viticulture is hands on rather than mechanical or industrial.

VINEYARDS

The grapes come from Montes' own vineyards in Apalta and Marchigüe, arguably two of the finest sites in the Colchagua Valley. The sites are irrigated via a sustainable system, developed by Aurelio and his team, which allows for extremely precise and minimal irrigation, reducing their water footprint by 65%. Both properties have soils of granitic origin with varying amounts of clay and organic matter. In Apalta, vines are planted on 45° slopes, providing good exposure. Cool breezes and low night-time temperatures help to moderate temperatures in this area, allowing for slow fruit development and retention of varietal aromas and acidity. Marchigüe is cooler because of its proximity to the ocean. Conditions are dry, reducing the threat of disease and resulting in consistently healthy harvests. All grapes are hand harvested.

VINTAGE

The 2020 season was generally very warm, but very dry due to significant drought. Water shortage caused a reduction in yields of about 20%, but grape quality was increased due to better bunch ventilation, better sun exposure and more uniform ripening. Harvest began earlier than usual enabling the grapes to reach the winery in optimum condition.

VINIFICATION

The grapes were cold soaked for five days to extract aromas, before fermentation took place in temperature-controlled stainless-steel tanks for 12 days. The wine also went through a period of post-fermentation maceration on the skins to develop structure and colour. After malolactic fermentation, 50% of the final blend was aged in French oak barrels (33% new) for 12 months to add complexity and roundness.

TASTING NOTES

This wine is intense ruby red in colour with violet hues. On the nose, aromas of ripe cherries and violets appear first, followed by notes of vanilla and dulce de leche from the French oak. It is a well-balanced wine with rounded tannins and a long, lingering finish.