

Montes Classic Series,  
**Colchagua Merlot 2022**  
Colchagua Valley, Chile



Grape Varieties	<b>85% Merlot</b> <b>15% Carménère</b>
Winemaker	<b>Aurelio Montes Jnr</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.5g/L</b>
Acidity	<b>3.48g/L</b>
Wine pH	<b>3.5</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. Montes wines are consistently good because they are meticulous throughout the entire production process. Montes own 800 hectares of vineyards in Apalta and Marchigüe located in Colchagua Valley as well a single vineyard Zapallar, in the coastal Aconcagua Valley. In this way, they are able to retain full control of everything that is planted, cultivated and picked. The 'Classic Series' wines are all sourced from different regions, chosen to produce the best examples of each variety.

## VINEYARDS

The vineyards are located in diverse areas of the Central Valley region of Chile, predominantly in the Colchagua Valley sub-region, at Montes' Apalta and El Arcángel de Marchigüe estates. This is the second vintage in which grapes from cooler parts of the Maule and Curicó Valleys have been included, adding fresh fruit and smoothness on the palate, thanks to the climate in these more mountainous areas, where deep soils and good availability of water allows for the harvest of grapes of very high quality. The more extreme conditions in the Marchigüe vineyards (persistent wind, long hours of sunlight, and poor soils with a lot of alluvial material) give the wine a deeper colour, as well as great tension and body. Apalta, on the other hand, with its deeper soils and better availability of water, adds diversity to the aromas and unctuousness on the palate.

## VINTAGE

The 2022 vintage began with a cold, dry winter that gave way to a dry spring across central Chile, although there was some rain in the Maule area. There were only a few minor spots of spring frost, allowing shoots to elongate and flowering to take place under very good conditions. Summer was hot during January, without rain, but there was a notable dip in night time temperatures by the end of February. These cool conditions meant harvest was delayed by about two weeks compared to the previous year, allowing harvest to proceed slowly and methodically, obtaining the maximum quality potential possible in the fruit.

## VINIFICATION

Grapes were hand selected, crushed, and cool-macerated at 10°C for 2 days. Selected yeasts were then added to begin alcoholic fermentation; this lasted 10–15 days. The wine was racked from its skins and remained in stainless steel tanks until complete malolactic fermentation had taken place. 40% of the wine was aged in 225-litre French oak barrels for 6 months before blending and bottling.

## TASTING NOTES

Bright ruby red in colour, the wine's predominant aromas are of fresh red cherry and raspberry. There are also notes of blackberry and red plum, mixed with the toasted aromas acquired by the time in French oak, including hazelnut and pistachio, as well as notes of vanilla and toffee, lending the wine great complexity. The palate is balanced and fresh, with medium body and a long finish.