

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



Grape Varieties	<b>100% Malbec</b>
Winemaker	<b>Aurelio Montes</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.77g/L</b>
Acidity	<b>5.25g/L</b>
Wine pH	<b>3.62</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 Malbec grapes come from the Apalta and El Arcángel de Marchigüe estates in the Colchagua Valley, which is renowned for making excellent red wines. Soils are derived from granite at different stages of decomposition and there is a variation in vineyard gradient that makes these two sites very interesting. Apalta is characterised by colluvial and alluvial influences, with varying depths and textures, and is heavily influenced by the Tinguiririca River. The Mediterranean climate provides summers with cold nights and hot days, which helps the fruit to ripen slowly while retaining acidity, and achieve perfect ripeness. Marchigüe has shallower soils and moderate slopes, primarily of colluvial origin. Due to its proximity to the coastal mountain range, the climate is more severe than Apalta's, with more wind and less rainfall.

## VINTAGE

After a typical month without frost, the spring months provided enough water reserves to see the vines through the warm summer temperatures. The summer heat accelerated the ripening season and whilst that meant the harvest began one week earlier than the 2021 season, the cool nights enabled the grapes to maintain excellent balance.

## VINIFICATION

Upon arrival to the winery, the grapes were hand selected prior to crushing. Following a 10 -15 day fermentation in stainless steel tanks, the wine remained in contact with the skins to add greater roundness and body. The wine then went through full malolactic fermentation before 40% was aged in French oak barrels for six months ahead of bottling.

## TASTING NOTES

This wine is deep ruby red in colour. On the nose, there are intense aromas of fresh blueberry, blackberry and plum with hints of sweet spices. On the palate, there are hints of vanilla and nutmeg from the French oak. This medium-bodied wine is smooth with silky tannins and a long finish.