

Montes Limited Selection,
Aconcagua Costa Pinot Noir 2023
Aconcagua Costa, Chile



Grape Varieties	100% Pinot Noir
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	14%
Residual Sugar	2.3g/L
Acidity	4.9g/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. 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

The 2023 season started with a wetter winter than the previous season. Spring saw uniform bud burst despite the presence of frost. The cold spring transitioned into a dry, cool summer moderated by marine influence, creating slow ripening conditions that delayed harvest by approximately 10 days to March 10-April 10. Despite the later start, the dry summer allowed for slower-ripening, resulting in Pinot Noir harvest completion dates similar to 2022 while achieving optimal maturity.

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, some of the final blend was aged in French oak barrels for 10 months, while the rest remained in stainless steel tanks 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, rounded tannins and a balanced, lingering finish.