

Montes Alpha,  
**Aconcagua Pinot Noir 2022**  
Aconcagua Valley, Chile



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Aurelio Montes Jnr</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.68g/L</b>
Acidity	<b>5.47g/L</b>
Wine pH	<b>3.52</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. 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 vineyards are planted on gently rolling hills in the areas of Zapallar, Casablanca, Leyda and Santa Domingo and are trained in a vertical shoot position. The sites are irrigated via a 'Sustainable Dry Farmed' system, developed by Aurelio and his team, which allows for extremely precise and minimal irrigating, reducing Montes' water footprint by 65%. The proximity of the vineyards to the Pacific coast endows the wine with tremendous freshness, minerality, and cool climate typicity. The granitic soils of the Coastal Mountains have varying percentages of clay, which contributes elegance, creaminess and a unique sense of place.

## VINTAGE

Just as in previous years, the region was once again confronted with scarce availability of water. Spring frosts caused reduced levels of production across multiple vineyards. However, the vines were extremely resilient. Despite these conditions, the vines developed well-formed small bunches. Summer was cool, which allowed for an extended ripening period creating excellent quality grapes with good balance and colour.

## VINIFICATION

The grapes were hand-picked into 10kg trays in the early hours of the morning to maintain low temperatures and preserve aromas. Once at the winery, the clusters were carefully inspected to ensure only the best fruit was used. Many different maceration and fermentation techniques were carried out. Some using whole clusters while others used completely destemmed fruit. The fermentation process lasted about seven days, during which two punch-downs were carried out daily to delicately extract colour and flavour. Once fermentation was complete, the wine was transferred to either oak barrels or stainless steel tanks for malolactic fermentation. Of the oak barrels, one-third were new and the rest second or third use, all specifically selected for Pinot Noir production. The wine spent a minimum of ten months in barrel before being blended with the unoaked wine, lightly fined, and bottled.

## TASTING NOTES

This wine is bright ruby red in colour. The nose boasts intense aromas of blackberry, raspberry, and blueberry with hints of black plum and fig. Due to the time spent in oak barrels, there are also elegant toasted notes, crème brûlée and dulce de leche aromas. The palate is balanced with very good structure leading to a persistent and smooth finish.