

Montes Alpha,
Colchagua Cabernet Sauvignon 2021
Colchagua Valley, Chile



Grape Varieties **90% Cabernet Franc**
10% Merlot

Closure **Stelvin Lux**

ABV **14.5%**

Residual Sugar **3.3g/L**

Acidity **5.6g/L**

Wine pH **3.56**

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 Cabernet Sauvignon vineyards that produce the fruit for this wine are located in the Colchagua Valley, at the Montes Apalta and Marchigüe estates. Apalta has very diverse soils, as the composition is influenced by eroded material from mountainside. The soils are generally deep in the flatter areas, and thinner at the foot of the mountains and at higher elevations. The Cabernet Sauvignon vines are located in areas that are flat or at a slight incline, where the soil is deeper and has moderate moisture retention. Fruit from Apalta shows elegant and complex aromas, as well as intense colour. Marchigüe is flatter, with lower-lying hills. The soils are shallow with medium clay content and a high capacity for water retention. The vineyards are planted on the flat areas, with little clay and a high percentage of rounded stones. The Cabernet Sauvignon vineyards are planted at a density of 5,555 plants per hectare (2,250 pl/acre) and double Guyot trained, producing yields of approximately 7,000 kg of grapes per hectare (2.8 ton/acre).

VINTAGE

The 2021 vintage saw a relatively dry winter followed by rainfall coming in many short bursts. This allowed for a healthy water supply until ripening, negating any water stress. Bud break and fruit set occurred when expected, and avoided any spring frosts, ensuring a fruitful and high quality harvest. Following veraison, central Chile saw significant rain bringing a series of challenges to the vineyards. Luckily, the vineyard teams were able to act quickly to solve these issues. This vintage was one of the coolest in many years, which delayed harvest, but the fruit was healthy and of high quality.

VINIFICATION

The fruit for this wine was harvested by hand and transported to the cellar in large containers. A manual selection was carried out prior to destemming. The grapes were macerated in tanks for five days, after which selected yeasts were added for a controlled fermentation lasting 7-10 days. The wine was racked into stainless steel tanks for malolactic fermentation. The wine was then racked once again and aged in French oak barrels for 12 months. A portion of the wine remained in concrete tanks and was blended into the final wine just before bottling.

TASTING NOTES

This wine is deep ruby red in colour, and boasts complex aromas of cherry, strawberry and root beer interlaced with cigar smoke black pepper and toasty notes from the time spent in oak. On the palate, this wine boasts rounded tannins and a vibrant and flavourful finish.

