

Outer Limits by Montes, Zapallar Sauvignon Blanc 2023 Aconcagua Costa, Chile



Grape Varieties	100% Sauvignon Blanc
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	13.5%
Residual Sugar	1.3g/L
Acidity	6.25g/L
Wine pH	3.1
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 wines are consistently good because they are meticulous throughout the entire production process. The Outer Limits wines were born out of Aurelio Montes' desire to push Chilean viticulture in a new direction. The 45 hectare Zapallar Vineyard in the Aconcagua Valley was Montes' first venture into the 'outer limits'. Due to the balance and concentration in the Outer Limits wines, they can be enjoyed now or allowed to age for a few years, rewarding with a wonderfully complex bouquet.

VINEYARDS

The grapes are sourced from a single vineyard situated at 680 metres above sea level, in the Zapallar region of Aconcagua. Just seven kilometres from the Pacific coast, Montes was the first producer to plant vines and make wines here. The soils have a high clay content and the climate is influenced significantly by both the proximity to the ocean and the Andes mountains. The resulting wines have racy acidity, minerality, elegance and distinct aromatics. The grapes are all hand harvested each year in the middle of April, later than other areas, owing to the cool climate.

VINTAGE

The 2023 vintage began with a very cold, dry winter. The lack of rain carried through into the spring, which had a significant impact on the vine development and final yields. There were some bouts of frost, which caused some damage to the shoots. All varieties saw lower yields, but none more noticeably than the Sauvignon Blanc. A cool summer resulted in a slightly delayed harvest. However, the grapes harvested were of very high quality, with healthy skins, and excellent aromas and flavours due to the extended ripening period.

VINIFICATION

The grapes were handpicked into 12kg trays very early in the morning, then transported to the winery in refrigerated containers to keep them at the lowest temperature possible. Bunches were carefully selected, destemmed and subjected to a cold soak (below 10°C) for 12– 24 hours to allow for optimal extraction of the aromatic elements from the skins. The clean juice was then racked off its larger solids into the fermentation tanks. Fermentation took place for around 30 days at a cool 10°– 12°C. After deciding on the components of the final blend, the new wine was kept on its lees for 6– 8 months before being lightly filtered and bottled.

TASTING NOTES

This wine is a bright straw yellow in colour. The nose shows varied aromas with notes of fresh grapefruit, passionfruit and white guava, as well as fresh green chilli and tomato leaves. The aromas translate on the palate and are accompanied by a fresh crunchiness and elegant body.