

Outer Limits by Montes,
Apalta Vineyard Carignan/Grenache/Mourvèdre 2022
Colchagua Valley, Chile



Grape Varieties **50% Carignan**
 30% Grenache
 20% Mourvèdre

Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	14%
Residual Sugar	3.38g/L
Acidity	5.58g/L
Wine pH	3.1
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. 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

All the grapes come from Montes' own single vineyard 'La Finca Apalta' in Apalta, arguably one of the finest sites for red wine grape growing in Chile. Vines in Apalta are planted on 45° slopes with south-east exposure, which helps them achieve ripeness. The soils are of granitic origin, with clay and decomposing rock. The vines are conducted under the pole system on terraces. Even at 55km away, the ocean has an influence, with cool breezes moderating this warm area. In addition, low night-time temperatures prolong ripening, allowing for the slow development and retention of varietal aromas and acidity. Montes practise minimum intervention in the vineyard.

VINTAGE

A frost-free winter with adequate rainfall maintained vine health through harvest, while normal bud break and fruit set ensured consistent development. The dry summer included some high-temperature days during veraison, but cooler nights developed as Carignan, Grenache, and Mourvèdre approached optimal ripeness, creating beneficial diurnal temperature variation. This favourable temperature range enabled slow ripening and extended harvest timing in Colchagua, resulting in fruit with enhanced colour concentration and aromatic intensity.

VINIFICATION

The grapes were hand-harvested in 10-kg boxes and underwent rigorous selection upon arrival before destemming. The selected fruit was transferred into tanks where the grapes were fermented with indigenous yeasts at 22-25°C for 8-10 days. During fermentation the wine underwent manual punch-downs and gentle pump-overs and it was macerated for 3-5 days after the end of fermentation to enhance structure and tannin structure. Following pressing, 50% of the wine was transferred to ovoid concrete tanks for malolactic fermentation and 12-month ageing, while the remainder was maintained in stainless steel tanks. The wine was membrane-filtered before bottling to ensure optimal bottle longevity.

TASTING NOTES

This version of our CGM displays an intense carmine-red colour. Its aromas evoke a mix of ripe red and blue berries, such as raspberry, sour cherry, blackberry, and blueberry. The fruitiness blends beautifully with the characteristic aromas of these varieties, including sweet spice, such as cinnamon, nutmeg. On the palate, it is vibrant, with soft tannins, medium body, and a long-lasting finish

