

Montes,  
**Alpha `M` Apalta Vineyard 2020**  
Colchagua Valley, Chile



Grape Varieties    **80% Cabernet Sauvignon**  
                          **10% Cabernet Franc**  
                          **5% Merlot**  
                          **5% Petit Verdot**

Winemaker	<b>Aurelio Montes Baseden</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.57g/L</b>
Acidity	<b>3.92g/L</b>
Wine pH	<b>3.56</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. 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.

## VINEYARDS

Grapes are sourced from the best parcels from the 'Finca Apalta' in Apalta, arguably one of the finest sites for red wine grape growing in Chile. Vines are planted on 45° slopes providing good exposure to aid ripening. Even at 60km away, the ocean holds influence, with its cool breezes moderating this warm area. Low night-time temperatures further prolong ripening, allowing for the slow development and retention of varietal aromas and acidity. All grapes are hand harvested and yields are very small at 3.5-4 tonnes per hectare.

## VINTAGE

The 2019-2020 season experienced yet another dry winter, which resulted in a significant drop in yields (approximately 15-20%.) There was no significant frost in spring, so the leaf canopy was in excellent condition in time for flowering. Summer brought high temperatures that accelerated the ripening process, resulting in harvest being carried out almost a month early.

## VINIFICATION

Grapes were picked in 8kg boxes during the coolest hours of the day. Bunches were sorted before destemming, and then the grapes were carefully selected before being transferred to stainless steel tanks, where gravity was used to release the juice. The fruit remained in tanks for at least 5 days at 9°C, which allowed the grapes to release both colour and aromatic expression. Fermentation was then carried out for 10 days at 28°C, before maceration took place for a maximum of 10 days. The wine was then racked into French oak barrels, where it was aged for 18 months.

## TASTING NOTES

A deep ruby-red colour, the predominant aromas are of ripe red and black fruit, such as strawberry, cherry and cassis, with subtle hints of mint and candy. The 18 months' ageing in French barrels adds notes of tobacco and toast that are well-balanced and the palate is beautifully balanced and silky, with a long-lasting finish.