

Outer Limits by Montes,
Zapallar Syrah 2022
Aconcagua Valley, Chile



Grape Varieties	100% Syrah
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	14%
Residual Sugar	2.4g/L
Acidity	5.59g/L
Wine pH	3.5
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

The Zapallar vineyards are truly coastal, situated just 7 kilometres away from the Pacific Ocean, an ideal location for the growth and development of varieties such as Syrah. Montes' 45 hectares are the only vineyards planted in this area, at an altitude of 120 - 150 meters above sea level. The clay-loam, granitic soil provides moderate drainage and gives rise to intense, aromatic wines that are exceptionally balanced with structure, flavour, and ripe tannins. Zapallar is without doubt an "Outer Limits" terroir, with an extreme climate for vine growing which has put Montes' winemaking abilities to the test.

VINTAGE

The season began with very low rainfall throughout the autumn and winter. There was no frost in the spring, meaning the vineyards showed very good vegetative expression and rather a high level of fruit set, so it was necessary to thin out the bunches to ensure even ripening. The summer season was cool yet sunny, enabling the grapes to continue ripening and the harvest took place a week earlier than the previous vintage.

VINIFICATION

The grapes were hand picked early in the morning in 12-kilogramme boxes to preserve freshness and fruit purity. They were then hand sorted before undergoing a temperature-controlled cold maceration on the skins for five days at 6-8°C to extract colour and aroma. The must was inoculated with specially selected yeasts and fermented for 10 days at 26-28°C. The wine then remained on its skins for a further five days to ensure good colour and tannin extraction. 65% of the wine was then racked off into a concrete egg-shaped tank, which allowed continuous contact with the lees. The other 35% was racked off to second-use French oak barrels and aged for 12 months. After ageing, these two portions were blended together and lightly filtered to retain the full character of the wine.

TASTING NOTES

Deep ruby red in colour with violet tones. The fruity nose recalls ripe black and red berries, with notes of black pepper, candied fruit and cherry syrup. The palate is vibrant and well-balanced, with silky tannins and remarkable structure and volume.