

Montes Alpha,
Colchagua Carmenère 2021
Colchagua Valley, Chile



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| Grape Varieties | 90% Carménère 10% Cabernet Sauvignon |
| Winemaker | Aurelio Montes Jnr |
| Closure | Natural Cork |
| ABV | 14.5% |
| Residual Sugar | 3g/L |
| Acidity | 5.7g/L |
| Wine pH | 3.59 |
| 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 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 Carmenère grapes come from Montes' own vineyards in Apalta and Marchigüe, arguably two of the finest sites in the Colchagua Valley. The sites are irrigated via a 'Sustainable Dry Farmed' system which allows for precise and minimal irrigating. In Apalta, vines are planted on 45° slopes, providing good exposure to achieve ripeness. Cool ocean breezes and low night-time temperatures help to moderate this warm area, allowing for slow ripening. Marchigüe is slightly cooler because of its closer proximity to the ocean. Conditions are dry, with the region lying in the rain shadow of the Coastal Range, reducing the threat of fungal disease and resulting in consistently healthy harvests.

VINTAGE

The 2021 vintage saw a relatively dry winter followed by much needed rainfall in early spring, replenishing water reserves. Bud break and fruit set occurred on time avoiding spring frosts but summer and veraison brought significant rain in central Chile. This presented a series of challenges, requiring careful vine-management to maintain ventilation and avoid the development of fungal disease. Deft management resulted in the development of healthy, high-quality fruit. A cool, dry autumn allowed for a gradual harvest of grapes at their ideal ripeness.

VINIFICATION

The grapes were hand harvested before going through a second selection at the winery and destemming. Pre-fermentation maceration took place over 5 days, after which selected yeasts were added. Fermentation lasted for 7-10 days before the wine was racked into either stainless steel or concrete tanks where malolactic fermentation occurred. Finally, the wine was aged in 50% new French oak barrels for 12 months. The remainder of the wine waited in concrete tanks prior to blending and bottling.

TASTING NOTES

Deep ruby in colour with violet hues, this wine opens with intense aromas of plum, cherry, and cassis mixed with sweet spice and dark chocolate. On the palate, the toasted flavours from the oak are balanced and well-integrated. The vibrant fruit core gives way to silky tannins and a well-structured body, without loss of elegance.