

Outer Limits by Montes,  
**Zapallar Pinot Noir 2022**  
Aconcagua Valley, Chile



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Aurelio Montes Jnr</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.42g/L</b>
Acidity	<b>5.25g/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. 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

Montes was the first producer to plant vines in Zapallar, situated at 150 metres above sea level and just seven kilometres from the Pacific coast. The soils of this single vineyard are granite with some clay and silt, and a layer of gravel on the surface that allows moderate drainage. The cool coastal climate and proximity to the mountain range helps to naturally regulate vine growth and yields, resulting in wines with racy acidity, minerality, and highly concentrated aromas and flavours.

### VINTAGE

The winter of 2022 was fairly dry, which lowered the threat of frost in the vineyards. The temperatures were cool throughout the summer with very little rainfall, which meant the vineyards saw very good vegetative growth and produced high-quality fruit. The harvest took place on time, with each plot carefully monitored to ensure optimal ripeness.

### VINIFICATION

The grapes were hand picked into 10-kilogramme trays, destemmed and cold soaked at 8°C for five days to extract aroma and colour, which is especially important for thin-skinned Pinot Noir. The grapes were then fermented for seven days at controlled temperatures of 25°C and kept on their skins to give structure and colour for another 20 days. A small portion was racked from the tank early to ferment without its skins, in order to preserve the fresh fruit character. After malolactic conversion, the wine was aged in a mixture of new and used French oak barrels for 10-12 months.

### TASTING NOTES

This wine is bright ruby red in colour, with aromas of fresh raspberry and strawberry, as well as cherry syrup. There are notes of damp earth, herbs and flowers. The notes from the French oak are subtle, allowing the fruitiness to remain front and centre. The wine is light-bodied on the palate with rounded tannins and an elegant structure.