

Montes Alpha,
Aconcagua Costa Pinot Noir 2023
Aconcagua Valley, Chile



Grape Varieties	100% Pinot Noir
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	14%
Residual Sugar	2.58g/L
Acidity	3.43g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Vegetarian

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 vineyards are planted on gently rolling hills in the areas of Zapallar, Casablanca, Leyda and Santa Domingo and are trained in a vertical shoot position. The sites are irrigated via a 'Sustainable Dry Farmed' system, developed by Aurelio and his team, which allows for extremely precise and minimal irrigating, reducing Montes' water footprint by 65%. The proximity of the vineyards to the Pacific coast endows the wine with tremendous freshness, minerality, and cool climate typicity. The granitic soils of the Coastal Mountains have varying percentages of clay, which contributes elegance, creaminess and a unique sense of place.

VINTAGE

The 2023 season began with abundant winter rainfall, restoring soil moisture after prior dry years. Spring opened cool, but temperatures rose sharply by mid-season, bringing warmer-than-normal conditions that continued into a markedly hot summer distinctly warmer than recent vintages. These shifts shaped a growing season defined by early heat accumulation and accelerated vine development, setting the stage for a ripe, concentrated harvest.

VINIFICATION

The grapes were hand-picked in the early morning into 10 kg trays to preserve freshness, then carefully sorted both before and after destemming. Multiple maceration and fermentation approaches were employed, including carbonic maceration, traditional fermentation, and ferments with whole clusters, semi-destemmed and fully destemmed grapes. All of these methods were conducted at low temperatures to retain Pinot Noir's delicate fruit profile. Maceration and fermentation lasted around seven days with two gentle punch-downs per day. After draining, the wine was transferred to barrels or stainless-steel tanks to complete malolactic fermentation. 40% of the blend was aged in 225-litre French oak barrels—one-third new and the remainder second and third use—for a minimum of ten months before being combined with the unoaked portion. The final wine was bottled following a gentle filtration.

TASTING NOTES

This wine is bright ruby red in colour. The nose boasts intense aromas of blackberry, raspberry, and blueberry with hints of black plum and fig. Due to the time spent in oak barrels, there are also elegant toasted crème brûlée and vanilla aromas. The palate is balanced with very good structure leading to a persistent and smooth finish.