

Montes Alpha,
Colchagua Merlot 2022
Colchagua Valley, Chile



Grape Varieties	90% Merlot 10% Cabernet Franc
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	2.5g/L
Acidity	5.35g/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 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 that produce the grapes for the Alpha Merlot are located in the Colchagua Valley, primarily in the El Arcángel de Marchigüe vineyards. The soils are of granitic origin at different levels of decomposition with variable amounts of clay and organic matter. The Merlot vineyards are double Guyot managed, producing yields of approximately 7,000kg per hectare.

VINTAGE

The 2022 vintage delivered exceptional quality through extended harvest conditions despite yield challenges. A dry, cold winter followed by low spring rainfall across central Chile, with slightly higher precipitation in Maule, created favourable conditions for strong plant development despite minor frost events. Normal flowering proceeded in excellent vine condition, though resulting clusters were approximately 15% lighter than previous years. A hot, dry January transitioned to notably cooler nighttime temperatures from late February, enabling an extended harvest from March 3rd to May 12th—two weeks longer than the previous year. This slow, well-planned picking approach maximized quality potential despite reduced yields.

VINIFICATION

The Merlot grapes were cold soaked at a cool 10°C for 7 days, to extract the maximum amount of aroma and colour. Fermentation took place at controlled temperatures in stainless-steel tanks, for between 7 to 10 days. The must remained on the skins after for a further 15-20 days after fermentation, to add structure and additional colour. Once malolactic conversion had taken place, 55% of the wine was racked into French oak barrels (first, second and third fill) and the remainder left in concrete tanks, where it aged for 12 months.

TASTING NOTES

This wine is deep ruby red in colour. On the nose, there are pronounced aromas of fresh red berries and plums, with subtle layers of vanilla, toffee and nut from oak ageing. This is a wonderfully structured Merlot with smooth, round tannins and balanced freshness.