

Outer Limits by Montes, Zapallar Sauvignon Blanc 2024 Aconcagua Costa, Chile



Grape Varieties	100% Sauvignon Blanc
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	13.5%
Residual Sugar	1.52g/L
Acidity	3.72g/L
Wine pH	3.13
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 grapes are sourced from a single vineyard situated at 680 metres above sea level, in the Zapallar region of Aconcagua. Just seven kilometres from the Pacific coast, Montes was the first producer to plant vines and make wines here. The soils have a high clay content and the climate is influenced significantly by both the proximity to the ocean and the Andes mountains. The resulting wines have racy acidity, minerality, elegance and distinct aromatics. The grapes are all hand harvested each year in the middle of April, later than other areas, owing to the cool climate.

VINTAGE

The winter of 2023 brought intense rainfall, an increase of between 55% - 80% on previous years. Spring was cloudy, with lower-than-average temperatures, which delayed flowering and veraison by 2-3 weeks. Temperatures remained cool until January, but during the last week of January and the first half of February, there were significant heat waves. Ripening was slow, with harvest 10-15 days later than usual. This meant that sugar levels were lower than average, and acidity levels were higher.

VINIFICATION

The grapes were hand picked into 12kg trays very early in the morning, then transported to the winery in refrigerated containers to keep them at the lowest temperature possible. Bunches were carefully selected, destemmed and subjected to a cold soak (below 10°C) for 12– 24 hours to allow for optimal extraction of the aromatic elements from the skins. The clean juice was then racked off its larger solids into the fermentation tanks. Fermentation took place using indigenous yeasts for around 30 days at a cool 10°– 12°C. After deciding on the components of the final blend, the wine was kept on its lees for 6– 8 months before being lightly filtered and bottled.

TASTING NOTES

Straw-yellow in colour, this wine has an expressive and elegant nose, with notes of fresh green chili, as well as fresh grapefruit and exotic white guava. There is fresh, vibrant acidity on the palate with an elegant mouthfeel.