

Montes,  
**Alpha `M` Apalta Vineyard 2021**  
Colchagua Valley, Chile



Grape Varieties **80% Cabernet Sauvignon**  
**10% Cabernet Franc**  
**5% Merlot**  
**5% Petit Verdot**

Winemaker	<b>Aurelio Montes Baseden</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.6g/L</b>
Acidity	<b>3.8g/L</b>
Wine pH	<b>3.5</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Montes was established in 1988 by Aurelio Montes, Douglas Murray, Alfredo Vidurre and Pedro Grand, with the aim of producing the best wines in Chile from the best regions. We have long admired Montes and what they have done for Chilean wine over the past three decades. Their wines are consistently good because they are meticulous throughout the entire production process.

## VINEYARDS

Grapes are sourced from the best parcels from the 'Finca Apalta' in Apalta, arguably one of the finest sites for red wine grape growing in Chile. Vines are planted on 45° slopes providing good exposure to aid ripening. Even at 60km away, the ocean holds influence, with its cool breezes moderating this warm area. Low night-time temperatures further prolong ripening, allowing for the slow development and retention of varietal aromas and acidity. All grapes are hand harvested and yields are very small at 3.5-4 tonnes per hectare.

## VINTAGE

The 2021 vintage followed a relatively dry winter, with rainfall arriving in concentrated bursts that replenished water reserves and allowed vineyards to be sustained without stress through to harvest. Budburst and fruit set occurred under normal conditions, with no spring frost. After veraison, significant rainfall required careful canopy management to maintain fruit health, followed by a cool, cloudy March that slowed ripening. Harvest began around two weeks later than the previous year, resulting in one of the freshest recent vintages, with grapes showing excellent colour intensity and aromatic concentration.

## VINIFICATION

The grapes were hand-harvested into 8-kg boxes and carefully sorted before destemming. The berries were transferred by gravity into stainless steel tanks without crushing, followed by a cold soak at 9 °C for at least five days. Fermentation with selected yeasts took place over ten days at 28 °C, with up to ten days of post-fermentation maceration during which malolactic fermentation occurred. The wine was then clarified, racked and aged in French oak barrels for 18 months.

## TASTING NOTES

A deep ruby-red colour, the predominant aromas are of ripe red and black fruit, such as strawberry, cherry and cassis, with subtle hints of mint and candy. The 18 months' ageing in French barrels adds notes of tobacco and toast that are well-balanced and the palate is beautifully balanced and silky, with a long-lasting finish.