

Montes,  
**`Taita` Marchigüe Vineyard 2020**  
Colchagua Valley, Chile



Grape Varieties	<b>85% Cabernet Sauvignon</b> <b>15% Other Native Red Varieties</b>
Winemaker	<b>Aurelio Montes Jnr</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.5g/L</b>
Acidity	<b>6.12g/L</b>
Wine pH	<b>3.48</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

Taita is only made in very special years when the conditions are perfect in the un-irrigated Cabernet Sauvignon vineyards of the Marchigüe Valley. Intense aromas of black cherries, blackberries, dark chocolate, thyme and cassia.

## VINTAGE

The 2020 vintage delivered exceptional concentration and quality despite challenging dry conditions. Following another very dry winter in the successive seasonal pattern, low water availability resulted in a significant 15-20% yield reduction that positively impacted final wine quality. Frost-free spring conditions enabled vines to reach flowering with excellent canopy development. High summer temperatures accelerated and compressed the ripening period, finishing two weeks earlier than the previous year with Cabernet Sauvignon harvested March 18-20th.

## VINIFICATION

Bunches were selected at harvest and then again at the winery and then destemmed. Processing occurred on the Apalta winery roof, allowing grapes to fall by gravity into fermentation tanks, crushing naturally under their own weight without seed damage. Cold maceration preceded fermentation for several days to extract colour and aromatics while minimizing mechanical intervention. The grapes were fermented with indigenous yeast for 10-12 days, the wine was then racked and held in stainless steel until malolactic fermentation completed. The wine aged 24 months in new and second-use barrels, with 70% aged in first-use French oak. The wine was then blended and transferred to foudres for 10 months before bottling and a minimum two-year cellar ageing prior to release.

## TASTING NOTES

Ruby-red in colour, with aromas of ripe black and red fruit, such as cherries in syrup, blackberries, black plums, and raspberries. Notes of dried fig are present, as well as candied fruit, tobacco, cedar, fresh coffee, toasted nuts, and soft notes of dulce de leche and vanilla, all due to the time spent in French oak barrels. On the palate, it is complex with soft tannins. and a long, lingering finish.