

Outer Limits by Montes,  
`Old Roots` Itata Cinsault 2023  
Itata Valley, Chile



Grape Varieties	<b>100% Cinsault</b>
Winemaker	<b>Aurelio Montes</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.19g/L</b>
Acidity	<b>4.94g/L</b>
Wine pH	<b>3.42</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 Cinsault vineyards are located in the Guarilhue region of the Itata Valley in southern Chile. It was here that Chile's first vines were planted nearly 500 years ago. The soils are granitic in origin with a predominance of red clay and high quartz content, which produces expressive and intensely concentrated fruit. The vines, which are at least 100 years old, are bush-trained. They benefit from a high water retention ability which enables dry farming to be practised. The vines are head trained and the vineyard density is 4,444 plants per hectare.

## VINTAGE

The 2023 vintage in Itata Valley showcased the importance of winter rainfall for dry-farmed vineyard success. Winter precipitation provided crucial soil water retention for the non-irrigated vineyards that depend entirely on accumulated rainwater through harvest. Spring began with generally cool conditions before transitioning to above-normal temperatures from mid-to-late season, with some days significantly exceeding seasonal averages. Summer arrived with immediate warmth that quickly escalated to high temperatures sustained throughout most of the season, creating challenging ripening conditions for the March 10th to April 24th harvest period.

## VINIFICATION

The grapes were hand-harvested in 10-kg trays and processed using two distinct vinification methods. The majority underwent traditional vinification with destemmed grapes fermented at 25°C, while a small proportion was processed through carbonic maceration of whole bunches. For the carbonic maceration portion, the wine was drained from tanks before fermentation completion to finish fermentation off the skins. Following alcoholic fermentation, all wine was transferred to ovoid concrete vats for a minimum 8-month ageing period during which malolactic fermentation occurred. The wine received gentle filtration before bottling.

## TASTING NOTES

This wine is bright red in colour with lively aromas of raspberry and ripe cherries. The palate is refreshing with and balanced with a long finish.