

Montes Classic Series,
Central Valley Sauvignon Blanc 2025
Valle Central, Chile



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. Montes wines are consistently good because they are meticulous throughout the entire production process. Montes own 800 hectares of vineyards in Apalta and Marchigüe located in Colchagua Valley as well a single vineyard Zapallar, in the coastal Aconcagua Valley. In this way, they are able to retain full control of everything that is planted, cultivated and picked. The 'Classic Series' wines are all sourced from different regions, chosen to produce the best examples of each variety.

VINEYARDS

Grapes are sourced from vineyards located in various locations in the central zone of Chile, including the coast of Colchagua and the Andes foothills in the Maule Valley, where cool summer temperatures allow the berries to develop great aromatic expression and result in well-structured wines. The majority of the vineyards are planted on low to moderate hills with varying aspects, trained to vertical shoot position and planted at densities between 2,666 and 6,250 vines per hectare. Careful pruning keeps the fruit covered when the sun is at its most intense, helping to retain the freshness and varietal characteristics that are typical of Sauvignon Blanc.

VINTAGE

The 2025 vintage experienced much needed rain in winter, helping to replenish depleted water reserves. Spring brought the challenges of frost and strong winds, putting pressure on the growing fruit, but a warm summer brought some relief. Despite this, the resulting wines show fresh acidity and good quality.

VINIFICATION

The grapes were harvested in the early morning and immediately brought to the winery where they were destemmed and cold soaked at 7-10°C for 6-12 hours, to allow the aromatic characteristics to be transferred from the skins to the must. After approximately 12 hours, the clean juice was separated from the coarse solids and transferred to its fermentation tank. The must was inoculated with selected yeasts and fermentation took place at 10-11°C, lasting approximately 21 days. Once fermentation was complete, the new wine was racked to separate it from its fine lees. The wine had no contact with any oak during vinification.

TASTING NOTES

This wine is pale yellow in colour with intense fruity aromas of lemon zest, white peach and pineapple, along with herbaceous boxwood and tomato leaf hints. The palate is juicy and fresh with a racy acidity and a long, lively finish.

Grape Varieties	100% Sauvignon Blanc
Winemaker	Aurelio Montes Jnr
Closure	Screwcap
ABV	13%
Residual Sugar	2.08g/L
Acidity	3.91g/L
Wine pH	3.21
Bottle Sizes	75cl