

Montes Alpha,
Aconcagua Costa Chardonnay 2023
Aconcagua Costa, 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. The Montes Alpha Cabernet Sauvignon, first produced in 1987, broke the mould for premium wines in Chile. Since then, Alpha has developed to become the core range in the Montes portfolio. The grapes and sites are carefully selected in order to ensure varietal integrity and complexity. Viticulture is hands on rather than mechanical or industrial.

VINEYARDS

The vineyards are in the Aconcagua Costa region, where the proximity to the Pacific Ocean and influence of cool sea breezes produce the perfect conditions to enable slow and full ripening. The variable sandy to sandy-loam soils lend complexity to the wine, with great cool-climate typicity. All the vineyards are vertically trained and drip-irrigated. The clusters are evenly distributed on the vines, which keeps the grapes well-ventilated and healthy.

VINTAGE

The 2023 vintage began with a cooler spring and greater soil moisture than previous years. January and February were warm but with a notable dip in night time temperatures, which created favourable conditions for the grapes to retain their full aromatic potential. In March the temperatures dropped again and the typical morning frosts arrived later than usual and allowed for slower ripening retaining good acidity and freshness in the fruit.

VINIFICATION

The grapes were harvested by hand. Harvest was carried out early in the morning to maintain the lowest possible temperature in the grapes until their arrival at the winery. Upon arrival, the grapes were sorted by hand and underwent a combination of whole bunch pressing, pressing of destemmed grapes and cold maceration for several hours, allowing the team to play with the aromatic extraction from the skins and level of structure. Fermentation took place at controlled temperatures of between 13°C and 14°C, for around 25 days. 30% of the wine was fermented in new oak barrels and remained there for 12 months before blended and prepared for bottling. Finally, the wine was filtered before being bottled.

TASTING NOTES

A medium gold in colour. Standout ripe tropical fruit notes of pineapple and papaya balanced with toasted notes of vanilla and dried fruit from the 12 months in French oak. The palate has enjoyable acidity with a persistent fruity finish.

Grape Varieties	100% Chardonnay
Winemaker	Aurelio Montes Jnr
Closure	Stelvin Lux
ABV	14%
Residual Sugar	2.47g/L
Acidity	5.28g/L
Wine pH	3.42
Bottle Sizes	75cl