

Outer Limits by Montes, Zapallar Sauvignon Blanc 2025 Aconcagua Costa, Chile



Grape Varieties **100% Sauvignon Blanc**

Winemaker **Aurelio Montes Jnr**

Closure **Stelvin Lux**

ABV **13.5%**

Residual Sugar **1.52g/L**

Acidity **5.34g/L**

Wine pH **3.31**

Bottle Sizes **75cl**

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 Sauvignon Blanc for this wine comes from Montes' coastal vineyards near Zapallar, approximately 11 km from the Pacific and uniquely situated as the only plantings within the Zapallar D.O. on the Aconcagua Coast. The site's marine-terrace soils show a transition from clay-rich profiles in the upper areas to deeper sandbanks downslope, enhancing drainage and contributing to the wine's saline character. Vines are trained on double Guyot and planted across varying row orientations, using clones 242 and 107 from France and clone 1 from the United States. The local coastal steppe climate is notably drier than other Chilean coastal zones, while the narrow geography of the region allows both the Coastal Range by day and the Andes by night to moderate temperatures, slowing ripening and preserving the variety's vibrant acidity and fresh aromatic profile.

VINTAGE

The 2025 season began with heavy winter rainfall driven by El Niño, replenishing soil moisture and boosting vine vigour after several drier years. Budburst in late September to early October aligned with historical norms, followed by a shift to warmer conditions in November. By December, the onset of La Niña brought significantly higher temperatures, leading to mild heat waves through January and February. From March onward, cooler, dry weather prevailed, creating ideal conditions for slow, controlled ripening. This measured pace enhanced flavour development, balance, and overall fruit quality in the final wines.

VINIFICATION

The grapes were hand-harvested into small trays in the early morning and transported refrigerated to the winery. After careful selection and destemming, the fruit underwent a brief cold maceration at 10 °C to enhance aromatics, before the juice was drained, settled and transferred to tank. Fermentation with selected yeasts proceeded slowly at 10– 12 °C over around 30 days to preserve freshness. Following fermentation, the wine was blended and kept on lees to refine texture prior to bottling.

TASTING NOTES

Straw-yellow in colour, this wine has an expressive and elegant nose, with notes of fresh green chili, as well as fresh grapefruit and exotic white guava. There is fresh, vibrant acidity on the palate with an elegant mouthfeel.