

Outer Limits by Montes,
Zapallar Albariño 2025
Aconcagua Costa, Chile



Grape Varieties	100% Albariño/Alvarinho
Winemaker	Aurelio Montes Del Campo
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.37g/L
Acidity	4.51g/L
Wine pH	3.08
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 grapes are sourced from a single vineyard ranging from 120 to 150 metres above sea level, in the Zapallar region of Aconcagua. Just eleven kilometres from the Pacific coast, Montes was the first producer to plant vines and make wines here. The soils have a high clay content and the climate is influenced significantly by both the proximity to the ocean and the Andes mountains. The resulting wines have racy acidity, minerality, elegance and distinct aromatics.

VINTAGE

The 2025 season benefited from exceptional El Niño weather conditions that delivered above-average winter rainfall, reducing water deficits and enhancing vine vigour for optimal ripening. While cooler spring temperatures affected fruit set and reduced yields per vine, summer conditions in Zapallar proved ideal with characteristic cloudy mornings and afternoon ocean breezes maintaining moderate temperatures. This extended ripening period preserved Albariño's signature natural acidity and distinctive aromatic profile, resulting in high-quality fruit despite lower overall production volumes.

VINIFICATION

The grapes were hand picked and transported to the winery in refrigerated containers to keep them at the lowest temperature possible. Bunches were carefully selected, destemmed, pressed and the must was left to settle for 12-24 hours in stainless steel tanks. Fermentation took place at a cool 12°- 13°C to preserve the aromatics. Once fermentation was complete, the wine was racked into a fresh tank and kept on the lees for a short period with bâtonnage prior to light filtration and bottling.

TASTING NOTES

This wine is pale lemon in colour. The nose shows a wonderful aromatic freshness, with notes of grapefruit and nectarine, complemented with savoury aromas of fresh green chilli and tomato leaves. The aromas translate on the palate, and this wine displays a vibrant acidity and minerality.