

Montes Classic Series,
Colchagua Merlot 2021
Colchagua Valley, Chile



Grape Varieties	85% Merlot 15% Carménère
Winemaker	Aurelio Montes Jnr
Closure	Screwcap
ABV	14%
Residual Sugar	2.73g/L
Acidity	5.36g/L
Wine pH	3.58
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. 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

The grapes came mainly from the most coastal part of the Colchagua Valley, from estates in Apalta and El Arcángel de Marchigüe. Soil depth is predominantly moderate, with extremely variable amounts of granite, red clay, and little organic matter overall. The Merlot grows no more than 120 metres above sea level, with a north-northwest orientation. The vines are vertically positioned and double Guyot pruned.

VINTAGE

The 2021 vintage began with relatively dry winter with rain concentrated in short bursts; very warm, but very dry due to significant drought. Budbreak and fruiting occurred as normal, with no spring frost, all of which ensured high-quality bunches. When veraison finished, there were significant spells of rain in the Central Zone that required additional work in the vineyard to enhance ventilation and the drying of fruit. This season was, overall, cooler than the previous one, delivering fruit with a greater concentration of colour and aromas, ideal for making fresh wines with great personality.

VINIFICATION

The grapes were cold soaked at 10°C for three to four days to extract aroma and colour before being fermented in temperature -controlled, stainless steel tanks for 10-15 days, remaining on skins for additional structure and colour. After malolactic conversion, 45% of the final blend was aged in second-use French oak barrels for 10 months to add complexity and roundness to the wine.

TASTING NOTES

Bright ruby red in colour with an intense aromatic complexity. Black plums and blackberries are complemented by caramel, vanilla and nutmeg from the oak contact. The palate is smooth and well balanced with good levels of natural acidity and soft, round tannins that lend a pleasing sweet sensation to the mid-palate, before a long, fruity finish.