

MONTES Alpha Chardonnay 2020

Chile / Aconcagua Coast

The vineyards for Montes Alpha Chardonnay are located in the Aconcagua Costa region. The proximity to the Pacific Ocean and the pronounced influence of sea breezes provide ideal conditions for Chardonnay to ripen slowly and completely. The highly variable soils, which range from sandy to clay-loam, lend this wine enormous complexity with tremendous cold-climate typicity, but with an impressive aromatic palate. The most important clones used are Dijon 76, which contributes tropical fruit and citrus notes, and clone 95, which lends great volume to the palate thanks to the highly concentrated grapes it produces.

HARVEST NOTE

A dry season, with yields reduced 15–20%, intensified the wines. Summer's high temperatures accelerated the ripening process and meant harvest was a month earlier in some cases. The low fruit set resulted in bunches with small grapes, positively affecting the concentration of aromas, flavors, giving very high quality for wines.

TASTING NOTE

Notes of ripe tropical fruit including papaya and pineapple, together with notes of asparagus typical of the cool-climate area of the Aconcagua Valley coast. The 12 months in barrel lend very delicate toasted notes, together with a hint of vanilla and nuts.

TECHNICAL DATA

GRAPES: 100% Chardonnay

APPELLATION: Aconcagua Costa

PH: 3.25

ACIDITY: 3.55

ABV: 14%

AGING: 35% of the wine aged for 12 months in French oak barrels of first, second and third use.

UNIQUE SELLING POINTS

- Vineyards located in the Aconcagua Coast region
- Smooth with perfectly balanced acidity, a fresh wine with generous volume
- 35% aged in French oak barrels for 12 months



The story of Montes is a testament to what unique vision, grit, determination, and perseverance can achieve. Aurelio Montes Jr, Chief Winemaker



MONTES Cherub Rosé 2022

Chile / Colchagua Valley

Montes Cherub Rose is made from Syrah and Grenache grown 15 miles from the Pacific Ocean at Montes' El Arcángel de Marchigüe estate. The Marchigüe estate is flatter with low hills and moderate slopes. The soils are granitic, with a mixture of materials from both glacial and colluvial activity, as well as varying amounts of clay and organic matter. This cool climate and unique soil, along with the fact that the vines are trained specifically for rosé, results in an ideal balance of fruit character and acidity.

HARVEST NOTE

Winter was relatively dry, with rains concentrated in short bursts that totaled 20 inches, something we hadn't seen for more than ten years. Well-managed water availability allowed winemakers to supply the vineyards with water until the grapes were harvested. Budbreak and fruit set took place at the expected time and in the correct manner, without spring frost, thus assuring bunches of good quality. After finishing veraison, Chile's Central Zone experienced significant rain. This demanded a great deal of work in the vineyards, to encourage rapid ventilation and drying of the fruit. Winemakers reacted in time, allowing them to harvest healthy grapes of good quality. Generally speaking, the season was fresher than the previous one, resulting in a delayed start to the harvest for all varieties, because, after the rain, the vineyards experienced several weeks of low temperatures and cloudiness. This caused very slow ripening of the grapes, and permitted a greater concentration of color and aromas.

TASTING NOTE

Cherry pink color in the glass with aromas of red berries, fresh cherry, and sarsaparilla. On the palate, pomegranate and watermelon are underline by crunchy acidity and subtle notes of prickly pear and meringue for a juicy and creamy finish.

TECHNICAL DATA

GRAPES: 85% Syrah, 15% Grenache

APPELLATION: Colchagua Valley

PH: 3.1

ACIDITY: 3.68 g/l

ABV: 13.5%

AGING: Fermented and kept in stainless steel with no malolactic fermentation to protect freshness

UNIQUE SELLING POINTS

- A rosé made primarily from Syrah, perfected after several years of experimentation
- The variety Aurelio Montes made famous in Chile with the first Ultra-Premium Syrah
- A seductive, elegant, dry wine, with an intense cherry-pink color
- Smooth and medium-bodied with refreshing acidity and a creamy lush finish



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MONTES

Alpha Merlot 2020

Chile / Colchagua Valley

Montes Alpha Merlot was made with selected grapes from vineyards in the Colchagua Valley. This vineyard uses the Water Saving Wine growing method developed by Aurelio Montes and his team as the result of years of research that enabled them to determine the precise amount of water we need to supplement after the winter rains, especially in years with low rainfall, when irrigation is indispensable. This has enabled us to reduce the amount of irrigation used by 65% while simultaneously improving the quality of the fruit.

HARVEST NOTE

The 2019–2020 season saw a very dry winter. The low availability of water explains the very significant drop in production yields. Spring was free of significant frost in the Colchagua vineyards, so there were excellent growing conditions. Summer had high temperatures that accelerated the ripening processes of the grapes, resulting in a harvest date for both white and red grapes that was moved forward by almost a month in some cases. The low fruit charge in the vineyards meant that bunches at harvest time had small grapes, positively affecting the red grapes' concentration of aromas and color, providing very high quality for processing. Both the Apalta and Marchigüe vineyards had timely and methodical harvests, decided as always by tasting the berries, which allowed winemakers to project positively how the resulting wines would be.

TASTING NOTE

Aromas of red and black plum, blackberry and strawberry followed by notes of sweet spice and a subtle hint of fresh mint

TECHNICAL DATA

GRAPES: 90% Merlot, 10% Cabernet Franc

PH: 3.51

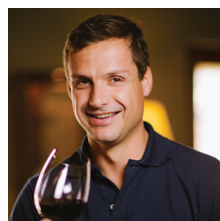
ACIDITY: 3.68 g/l

ABV: 14.5%

AGING: 55% of the wine aged for 12 months in first-, second-, and third-use French oak barrels.

UNIQUE SELLING POINTS

- Pioneered the way for all premium wines in Chile, remains #1 in the niche
- Awarded 'Top Scoring' and 'Best Value' by the influential, Wine Spectator magazine
- Vineyards in Apalta and Marchigüe, Colchagua Valley



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MONTES

Wings Carmenère 2020

Chile / Colchagua Valley

The vineyards that produce the grapes for the Montes Wings are located in the Colchagua Valley, at the Finca de Apalta Estate. One of the special characteristics of this Carmenère vineyard is its location on steep slopes, 656 feet above the vineyards on the valley floor. The soils are granitic, with an important percentage of clay, very good drainage, and a south-western exposure, allowing for more controlled temperatures during the warm summer days. Apalta has very heterogeneous soils: some strongly influenced by the nearby Tinguiririca River, and others with the more colluvial origin of eroded material from high above in the mountain range that curves around the valley. Soils tend to be deeper on the valley floor, and thinner at the foot of the mountains and higher up.

HARVEST NOTE

Normal-to-low levels of precipitation during winter allowed the plants to develop well at all phenological stages. In spring, a few minor episodes of frost did not cause damage to the red varieties. Temperatures remained normal through Spring, with bud break and flowering on schedule. Summer saw a modest rise in temperatures, with some red varieties ripening up to seven days earlier than the previous year. A dry harvest brought grapes in excellent health, with perfect ripeness, and peak varietal expression.

TASTING NOTE

The wine shows a deep red colour, with the purple undertones very characteristic of Carmenère. The intense nose reveals aromas of black fruit, such as blackberry and blueberry, accompanied by pleasing spice notes of bell pepper and black pepper, joined by sweet notes from the French oak barrels, delivering a very complex wine. The rounded palate of the wine shows extreme smoothness and potency, with a very long, pleasant finish.

TECHNICAL DATA

GRAPES: 85% Carmenère, 15% Cabernet Franc

APPELLATION: Colchagua Valley

PH: 3.5

ACIDITY: 3.72

ABV: 14.5%

AGING: 80% of the wine was aged for 16 months in new French oak barrels; 20% in second and third-use barrels.

UNIQUE SELLING POINTS

- Hillside vineyard blocks used for Wings instead of foothills like Purple Angel
- 15% Cabernet Franc is different from Montes' other Carmenère blends
- Thin, granitic soil and moderate oak aging allows for fresh expression



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MONTES

Purple Angel 2020

Chile / Colchagua Valley

Purple Angel comes from Montes' Finca Apalta Estate vineyard with some additions from their Marchigüe Estate vineyard. These two unique vineyards feature granite-rich soils in differing degrees of decomposition. The granitic soil of both vineyards boast incredible diversity, varied in the clay content, depth, and amount of organic matter, with stones ranging from fluvial to glacial origins. Some zones are influenced by the Tinguiririca River while others are marked by mudslides and the detachment of material from high above in the mountain chain that delimits the valley. One of Chile's most celebrated wines, Purple Angel's Carmenère is planted in deep, rich soils, with moderate water retention, while the Petit Verdot comes from Marchigüe's wind-swept slopes.

HARVEST NOTE

A dry season, with yields reduced 15–20%, intensified the wines. Summer's high temperatures accelerated the ripening process and meant harvest was a month earlier in some cases. The low fruit set resulted in bunches at with small grapes, positively affecting the concentration of aromas, flavors, and color in red grapes, giving very high quality for wines.

TASTING NOTE

Deep brick-red in colour, typical of the Carmenère variety, the aromas are intense, with ripe blackberry, plum, and blueberry. On the palate, black and blue fruit is complemented by sweet spice, pink pepper, coffee, and tobacco. The palate is balanced and silky, with a caramel-like body and very long finish.

TECHNICAL DATA

GRAPES: 92% Carmenère, 8% Petit Verdot

APPELLATION: Colchagua Valley

PH: 3.52

ACIDITY: 3.72 g/l

ABV: 14.5%

AGING: 70% of this wine was aged for 18 months in first-use French oak barrels, and 30% aged in second- and third-use use barrels

UNIQUE SELLING POINTS

- Recognised as the best Chilean Carmenère, described as a “wine from another planet”
- Variety only reappeared in 1993, after it was thought to be extinct for 200 years
- Vineyards in Apalta, Colchagua Valley



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MONTES

Alpha Cabernet Sauvignon 2020

Chile / Colchagua Valley

This Cabernet Sauvignon is sourced primarily from Montes' Finca Apalta Estate vineyard with some additions from their Marchigüe Estate vineyard. These two unique vineyards feature granite-rich soils in differing degrees of decomposition. Both have considerable variation in the clay content, depth, and organic matter from the influence of erosion and deposits from local rivers over time. The soils are generally deep in the flat areas and thinner at the foot of the mountains and at higher elevations. Cabernet Sauvignon is planted on flat or slightly sloping ground where the soil is deeper and has a moderate capacity for moisture retention.

HARVEST NOTE

The 2019–2020 season saw another very dry winter. The low availability of water explains the very significant drop in yields -approximately 15–20%. Spring was free of significant frost in the Colchagua vineyards, providing excellent growing conditions. Summer had high temperatures that accelerated the ripening process, resulting in a harvest date for both white and red grapes that was moved forward by almost a month, in some cases. Bunches at harvest time had small grapes, positively affecting the concentration of aromas, flavors, and color of the red grapes, giving the grapes very high quality for processing.

TASTING NOTE

This has a layered and complex nose with aromas of fig, blackberry, and crème de cassis, with subtle notes of cayenne pepper, dark chocolate, leather and tobacco. Full body and perfectly integrated tannins support the bountiful fruit in the midpalate.

TECHNICAL DATA

GRAPES: 90% Cabernet Sauvignon, 10% Merlot

PH: 3.51

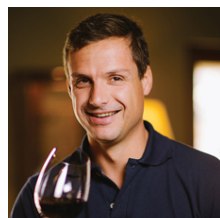
ACIDITY: 3.72 g/l

ABV: 14.5%

AGING: Aged for 12 months in French oak barrels

UNIQUE SELLING POINTS

- Pioneered the way for all premium wines in Chile, remains #1 in the niche
- Awarded 'Top Scoring' and 'Best Value' by the influential, Wine Spectator magazine
- Perfectly round tannins that trigger an explosion of fruit



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MONTES

Muse Cabernet Sauvignon 2020

Chile / Colchagua Valley

Montes Muse is a return to Aurelio Montes Sr.'s roots in the Alto Maipo - where he learned to make wine and was first inspired by the potential for fine wine in Chile. A unique hillside site on the alluvial terraces along the Maipo River, this Cabernet is deeply expressive, with more levity and complex.

HARVEST NOTE

Normal-to-low levels of precipitation during winter allowed the plants to develop well at all phenological stages. In spring, a few minor episodes of frost did not cause damage to the red varieties. Temperatures remained normal through Spring, with bud break and flowering on schedule. Summer saw a modest rise in temperatures, with some red varieties ripening up to seven days earlier than the previous year. A dry harvest brought grapes in excellent health, with perfect ripeness, and peak varietal expression.

TASTING NOTE

Deep ruby-red in color, with very delicate aromas, where ripe red berries dominate, including strawberry, red plum, and sarsaparilla, as well as cassis liqueur and cherry syrup. From its time spent aging in oak, there are notes of tobacco, caramel, and mocha, all very well balanced with the fruity profile. The tannins are very smooth, in accordance with the purity of the aromas. The wine is vibrant and broad, but balanced at the same time, showing complexity and a very long finish.

TECHNICAL DATA

GRAPES: 100% Cabernet Sauvignon

APPELLATION: Alto Maipo

PH: 3.5

ACIDITY: 3.93

ABV: 14%

AGING: 18 months in French oak barrels, 70% first use and 30% second use

UNIQUE SELLING POINTS

- An homage to Aurelio Montes' 50th vintage and the women who have supported him
- A classic style from an alluvial hillside vineyard in the Alto Maipo
- Extremely limited production of only 6,000 bottles
- Large diurnal temperature swings preserve acidity and freshness



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