



25
YEARS
OF PRIDE IN
WINEMAKING

MONTES® CLASSIC SERIES CHARDONNAY 2013

Medium gold in color. The nose features notes of fresh fruits such as peaches and apricots with a touch of citrus. The palate recalls bananas, yellow plums, and a bit of asparagus. French oak lends notes of vanilla and heightens the lactic notes with a backdrop of butter and yogurt. This is a fresh wine with pleasing acidity, medium volume, and a persistent finish.

HARVEST

Harvest Period: April 1–30.

The 2012–2013 season was cooler than the previous season during the vegetative and productive periods. Leaves were partially pulled around the cluster zone to improve exposure to sunlight, which allows the grapes to produce more sugar and in turn heightens the creamy sensation in the fruit.

VINEYARD

The vineyards are primarily located in the Casablanca Valley, with a small portion in the Curicó Valley. Casablanca delivers cool climate characteristics, such as notes of asparagus, citrus, and a tremendous sensation of freshness on the palate. Curicó contributes peach and apricot flavors and greater volume on the palate. All of the vineyards are vertically positioned and drip irrigated, which allows us to obtain the desired quality and reach harvest with uniform ripeness.

TECHNICAL DATA

Denomination of Origin:
Central Valley

Vine Selection:
Clones 76 and 95.

Oak Aging:
35% of the wine was aged in third-use oak barrels for 8 months.

Filtering:
By sterile cartridge (membrane).

Yield of Vineyard:
11.5 tons/hectare (4.6 tons/acre).

Grape Variety:
Chardonnay 100%

BASIC ANALYSIS

Alcohol _____ 13.5%
Total Acidity (H₂SO₄) _____ 3.45 g/Lt.
Residual Sugar _____ 2.15 g/Lt.
pH _____ 3.21 g/Lt.
Volatile Acidity (C₂H₄O₂) _____ 0.32 g/Lt.
Free So₂ _____ 26 mg/Lt.

SUGGESTIONS

Cellaring Recommendations:
Enjoy now or cellar for up to two years.

Recommended Serving Temperature:
12°C (54°F)

Decanting:
Not necessary.

Pairing Suggestion:
Highly recommended with salmon ceviche, sea bass with sautéed mushrooms and rice, Fettuccini Alfredo, conger eel soup, and razor clams Parmesan.

