



**MONTES**  
LIMITED SELECTION

**CABERNET SAUVIGNON  
CARMENÈRE 2019**

**VINEYARDS**

The vineyards that produce our Limited Selection Cabernet Sauvignon–Carmenère are located in two representative zones of the Colchagua Valley: Apalta and Marchigüe.

- Apalta is very heterogenous, with some vineyard parcels strongly influenced by the nearby Tinguiririca River, and others that are the product of the erosion of the mountains high above. The soils tend to be deeper on the plain and thinner at the foot of the mountains and on the higher slopes. For the Cabernet Sauvignon, the vines are planted at the foot of the mountains, on gentle slopes with thin soils of varying textures. For the Carmenère, the vines are planted on the plain, where the soils are deeper with moderate moisture retention.
- Marchigüe is flatter, with slopes of low to medium rise. The soils are shallow, in some cases no more than 60 cm., with a medium level of clay and a high capacity for moisture retention. The Cabernet Sauvignon and Carmenère vineyards are located in zones with gentle slopes.

Our vines are planted to a density of 5,555 plants per hectare (2,250 per acre) and are double Guyot-trained for a yield of approximately 9,000 kg/hectare (3.6 tons/acre). The Carmenère vines have the leaves closest to the bunches removed in early January, to leave the grapes completely exposed, which allows us to achieve even ripening, and with good measures of acidity and phenolic potential.



**HARVEST**

The season began with a mild winter and precipitation of close to 320 mm. in Apalta. Irrigation began later in the season thanks to a cool, rainy spring, which allowed us to reserve water for the summer. In the Colchagua Valley summer was dry, without rains that could have compromised the health of the grapes, but not so dry that it could have damaged the vines or the grapes. Thanks to the comfortable conditions of water stress between the periods of fruit set and veraison, the size of the grapes was limited, achieving a good ratio between skins and pulp, allowing us to achieve extraordinary colour and concentration, rich tannins, and very good aromas. For the red varieties harvest took place under very favourable conditions. There was no precipitation in March or April, so we could wait for complete phenolic ripeness, without the presence of diseases that would affect the quality of the wine. The weather worked with us throughout the year, supporting the health and quality of the grapes, giving us clean musts with great potential. In the Colchagua Valley ripening occurred without any delay. The Carmenère ripened slowly but achieved the expected results thanks to a long, dry season in the valley, which is ideal for this variety.



**VINIFICATION**

The grapes were harvested by hand and transported to our winery in 300 kg. containers. Bunches were manually selected prior to destemming. Grapes of Limited Selection quality underwent maceration in fermentation tanks for 3 days, after which selected yeasts were added for a perfectly controlled alcoholic fermentation. This lasted for 7–10 days, until the sugars in the grapes were completely transformed into alcohol. The wine was then racked into stainless steel and concrete tanks, retaining the wine under ideal temperature conditions for malolactic fermentation to occur (which can occur quickly or take up to 20 days). After this second fermentation the wine was racked into French oak barrels, where it remained for 10 months. A proportion of the wine remained in concrete tanks, where it waited before forming part of the final blend, prior to bottling.

**TASTING NOTES**

An intense carmine-red colour, this newest vintage shows a generous nose with broad notes of ripe red and black fruit such as strawberry, cherry, plum, dried fig, and blackcurrant. The ageing in French oak barrels lends the wine notes of sweet spice, such as nutmeg, vanilla, chestnut, and a hint of smoke. The palate is balanced, medium-bodied, with great smoothness and vibrancy, and a long finish.



**BASIC ANALYSIS**



Alcohol	14.5%
pH	3.53
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3.58 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0.46 g/L
Residual Sugar	3.06 g/L
Free SO <sub>2</sub>	30 g/L



**TECHNICAL DATA**

**Appellation of Origin:** Colchagua Valley.

**Clone selection:** Cabernet Sauvignon: 169, 46C. Carmenère: Massal selection.

**Filtering:** Membrane filtered prior to bottling.

**Vineyard yields:** 9 ton/ha (3.6 ton/acre).

**Grape varieties:** Cabernet-Sauvignon 70%  
Carmenère 30%

**Ageing:** 47% of the wine aged in French oak barrels for 10 months.



**SUGGESTIONS**

**Cellaring recommendation:** Store in a cool, dry place and away from sources of light 15 °C. Can be enjoyed now or cellared for 7 years.

**Recommended serving temperature:** 17°–19 °C (62° – 66 °F)

**Decanting:** Recommended for at least 30 minutes.

**Food pairing:** Highly recommended with stir-fried beef, pork chops, spaghetti bolognese, lamb chops and mushroom risotto.