



## PINOT NOIR 2020

### VINEYARDS

The vineyards that produce the grapes for our Montes Limited Selection Pinot Noir are located in the Casablanca and Leyda Valleys, subsectors of the Aconcagua Costa wine region. All of vines are vertical shoot positioned, drip irrigated, producing yields of 9,000–11,000 kg/hectare. The vineyards show excellent vegetative/reproductive growth balance, so it isn't necessary to adjust the crop load, meaning we only need to do minimal work on the canopy. This also allows us to obtain healthy, physiologically balanced grapes at the time of harvest. Casablanca is 25 km from the sea, and Leyda 9 km, bringing tremendous freshness, minerality, and typicity to this cool-climate wine. The soils of the Coastal Mountain Range are granite with varying amounts of clay, lending elegance and creaminess to the wine, and showcasing the varietal character and potential of Pinot Noir along the Aconcagua coast.

### HARVEST

**Harvest Period:** 11 March–06 April.

The 2019–2020 season began with an extremely dry winter that forced us to restrict irrigation during summer. The season had episodes of frost in a few regions, but the Pinot Noir was not affected. Towards the month of December, the weather stabilized, reaching temperatures slightly above the previous season and above seasonal norms, with lows of 13 °C and highs of 29 °C. Summer remained warm through January and February, delivering excellent health and ripening of the grapes, leading to a cooler March with cold mornings and nights in this coastal zone. This slowed down ripening, allowing us to harvest the grapes at precisely the right time, obtaining fruit with rich natural acidity and excellent potential. There were no adverse climatic events, so harvest took place under optimal conditions.

### VINIFICATION

The grapes were hand-picked into 10- or 12 kg trays during the very early hours of the morning, to keep the temperatures low and protect aromas. Upon arrival at the winery, bunches were carefully selected and destemmed, and then the berries were subjected to a second selection. The grapes were gently dropped directly into open-top stainless steel tanks, where the whole grapes underwent a five-day pre-fermentation maceration at 7°C to very gently extract colour and aromas. The temperature was then raised to allow native and commercial yeasts to begin the fermentation process. This lasted approximately seven days at 23–25 °C, with two pump-overs and punch-downs per day, to increase extraction, keep the skins at a good temperature, and encourage yeast action. Once the fermentation was complete, the wine was removed from the tank and the grapes gently pressed. The new wine underwent malolactic fermentation in stainless steel tanks. Some of the wine was aged in French oak barrels for six to seven months, while the rest remained in stainless steel tanks. The wine was lightly filtered prior to bottling.

### TASTING NOTES

Vivacious ruby-red colour. The nose shows first aromas of fresh red berries, such as cherry and raspberry, combined with sweet pastry notes, fresh candied aromas, and a hint of toast. On the palate the wine is lively and fresh, with a rich acidity and juiciness. The smooth tannins, light body, and long finish invite you to enjoy a second glass.



## BASIC ANALYSIS



|                                                                  |           |
|------------------------------------------------------------------|-----------|
| Alcohol                                                          | 14.5%     |
| pH                                                               | 3.58      |
| Total Acidity (H <sub>2</sub> SO <sub>4</sub> )                  | 3.45 g/L  |
| Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ) | 0.62 g/L  |
| Residual Sugar                                                   | 3.25 g/L  |
| Free SO <sub>2</sub>                                             | 0.038 g/L |



## TECHNICAL DATA

**Denomination of Origin:** Aconcagua Costa.

**Clone selection:** Clones 777, 667, 115.

**Filtering:** Through 3 and 1 micron membranes.

**Vineyard yields:** 9–11 tons per hectare (4–5 tons per acre).

**Grape variety:** 100% Pinot Noir.

**Barrel ageing:** 35% of the blend remains in contact with French oak for 6–7 months. The rest remains in stainless steel tanks.



## SUGGESTIONS

**Cellaring Recommendation:** Store in a cool, dry place and away from sources of light. Ideally at 15 °C. Cellar for up to 8 years.

**Recommended serving temperature:** 14°–15 °C / 57°–59 °F

**Decanting:** Recommended, for at least 15 minutes.

**Food pairing:** Highly recommended with fettuccini Alfredo, soft and creamy soups (mushroom, chicken), veal chops, camembert cheese and mushroom risotto.