



MONTES ALPHA®

MERLOT 2021



VINEYARDS

The vineyards that produce our Montes Alpha Merlot are located in the Colchagua Valley, primarily at our El Arcángel de Marchigüe estate. The soils' origin is granite at different stages of decomposition, with varying amounts of clay and organic matter; profiles range from shallow clay to deeper vertical sections, with a presence of rounded and angular stones.

The Cabernet Franc that complements this blend comes from our Apalta vineyard, where it reached the ideal degree of ripeness, with very smooth tannins.

Our Merlot and Cabernet Franc vineyards are planted at a density of 5,555 plants/hectare (2,250 plants/acre) and are double Guyot trained, giving yields of approximately 7,000 kg/hectare (2.8 tons/acre).



HARVEST

2 March–30 April.

We came out of a relatively dry winter with rain concentrated in short bouts, but which reached a total of 300 mm at our Finca de Apalta, and close to 200 mm at Marchigüe. This availability of water, handled responsibly, allowed us to supply the vineyards until the grapes ripened, without passing through periods of stress. Bud break and fruit set occurred on time and as expected, without spring frosts, all of which ensured the availability of high-quality bunches for harvest. After veraison finished, there was significant rain across central Chile, that brought with it a series of tasks in the vineyards to assist rapid ventilation and drying of the fruit. We were able to act quickly, allowing us to harvest healthy, high-quality grapes. After the February rains, March was cool and cloudy, slowing down ripening and directly influencing the fruit; concentrating colour and aromas by the time we were ready to harvest, which also finished later than the previous year for our Merlot grapes.



VINIFICATION

The grapes were harvested by hand and transported to the cellar in 300-kg containers. Manual selection of the bunches was undertaken prior to destemming. The grapes of ALPHA quality macerated in fermentation tanks for 5 days, after which selected yeasts were added to begin a perfectly controlled fermentation. The fermentation lasted for 7–10 days, until the sugars were completely transformed into alcohol. Next, the wine was racked into stainless steel and concrete tanks, maintaining the optimal temperature for malolactic fermentation, which can occur quickly or take up to 20 days. Once this second fermentation finished, the wine was racked into French oak barrels, where it aged for 12 months. A proportion of the wine remained in concrete tanks before being blended into the final wine, which was then bottled.



TASTING NOTES

With an impressive carmine-red colour, the wine shows aromas principally of ripe fruit, such as red and black plum, blackberry, and strawberry. There are also interesting sweet spice and tobacco notes, and a subtle hint of fresh mint. The French oak barrel ageing adds elegance and balance, as well as notes of dulce de leche, vanilla, and a touch of cedar. The palate is balanced and smooth, with vibrant acidity that promises a long life in bottle.



TECHNICAL DATA

Denomination of Origin: Colchagua Valley.

Clone Selection: Merlot clones 181, 184, 343, 346, 347 and 348.

Clon C. Franc 214 and massal.

Filtering: Membrane filtered prior to bottling.

Vineyard Yields: 7 tons per hectare (2.8 tons per acre).

Grape Variety: Merlot 90%; Cabernet Franc 10%.

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



SUGGESTIONS

Cellaring Recommendations: Drink now or cellar for up to 10 years. Store in a cool, dry place and away from sources of light. 15°C

Recommended Serving Temperature: 17°–19° Celsius (62° – 66° Fahrenheit)

Decanting: Recommended, for at least 30 minutes.

Food Pairing: Highly recommended with duck breast, lamb or pork chops, pasta with pesto, lamb masala, and chicken with mushroom sauce.

BASIC ANALYSIS



Alcohol	14.5%
pH	3.45
Total Acidity (H ₂ SO ₄)	3.55 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.5 g/L
Residual Sugar	3.1 g/L
Free SO ₂	31 mg/L