



MONTES ALPHA[®]

SPECIAL CUVÉE

PINOT NOIR 2019

VINEYARDS

The vineyards that produce our Montes Alpha Special Cuvée Pinot Noir are located in the Aconcagua Costa region, specifically Zapallar, just 7 km. from the Pacific Ocean. The vines are vertical shoot positioned with different exposures to sunlight and planted on gently rolling hills. Yields range from 7,000 to 8,000 kg/hectare. Because the vines show an excellent balance between vegetative and reproductive growth, it is not necessary to adjust the load, and canopy management is minimal. The proximity to the coast strongly influences the vineyard's natural cycles. Very cool summers, with few hours of effective sunlight during the early stages of ripening, result in a slow evolution of sugar concentration and colour. And even though this is a red grape variety, ripening is so advanced that it is the first grape variety to be harvested in our coastal vineyard, ahead of Sauvignon Blanc and Chardonnay planted in the same vineyard.



HARVEST

Harvest dates: 7–19 March.

The 2018–2019 season saw a dry winter and a spring free of significant frost. As occurred in other coastal zones, budbreak developed evenly and fruit set took place normally, allowing us to obtain nicely-formed bunches, normal-sized grapes, and good distribution within the canopy. Summer saw days with varying levels of cloudiness, cool mornings, and then afternoons with good temperatures and light. Even so, looking to rescue a fresher profile with good acidity in this wine we were able to bring the harvest forward with respect to last year.



VINIFICATION

The grapes were hand-picked into 10-kg. trays in the early hours of the morning, to maintain low temperatures and protect aromas. Upon arrival at the winery, bunches were carefully selected, destemmed, and the grapes were inspected again. A range of maceration and fermentation strategies was used, including carbonic maceration, fermentation of destemmed and semi-destemmed grapes, and of whole clusters. Temperatures were kept low for maximum conservation of the variety's fresh-fruit character. This process lasted about seven days with two punch-downs per day, to extract colour delicately. Once fermentation was complete, the wine was drained and racked into barrels or stainless steel tanks, with ideal conditions for malolactic fermentation, a key process for obtaining smooth, delicate wines. Thirty-five per cent of the wine was racked into 225-litre French oak barrels, specially chosen for Pinot Noir, 16% of which were new (the rest were second- or third-use). The wine spent 10–12 months in barrel before being blended with the unoaked portion. The finished wine was lightly filtered just before bottling.



TASTING NOTES

This Pinot Noir shows its characteristic ruby-red colour and brilliance. The nose reveals notes of ripe black and red berries, and delicate pastry aromas, pastry cream, licorice, and milk chocolate. Its time in French barrels lent supporting notes of toast and nuts. The palate is balanced and smooth, with light body but a long finish.



BASIC ANALYSIS



Alcohol _____	14.5%
pH _____	3.58
Total Acidity (H ₂ SO ₄) _____	3.28 g/L
Volatile Acidity (C ₂ H ₄ O ₂) _____	0.55 g/L
Residual Sugar _____	2.58 g/L
Free SO ₂ _____	0.023 g/L



TECHNICAL SHEET

Denomination of Origin: Zapallar, Chile. Zapallar vineyard.

Clone selection: 777 – 667 – 115.

Filtering: With 3 and 0.65-micron cartridge filters.

Vineyard yields: 7 - 8 ton/ha (3 – 4 ton/acre).

Grape variety: Pinot Noir 100%.

Barrel ageing: 35% of the wine was aged in French oak barrels for 10-12 months.



SUGGESTIONS

Cellaring recommendations: Can be enjoyed now or cellared for at least 10 years. Keep in a cool, dry place at no more than 15 °C (59 °F) and away from sources of light.

Recommended serving temperature:

14 °-15 °C / 57 °-59 °F

Decanting: Recommended, for at least 15 minutes.

Food Pairing: Highly recommended with pasta and pesto; mild, creamy soups (mushroom, chicken); veal chops; salmon; Camembert cheese; mushroom risotto; rocket and herb salad; and bruschetta.