



# MONTES ALPHA<sup>®</sup>

## SPECIAL CUVÉE

### PINOT NOIR 2020

#### VINEYARDS

The vineyards that produce our Montes Alpha Special Cuvée Pinot Noir are located at Zapallar in the Aconcagua Costa wine region, just 7 km from the Pacific Ocean. They all grow trellised to the vertical shoot position and on soft slopes with different orientations. Their yield is 7,000 to 8,000 kg/ha. The vines show excellent vegetative/reproductive balance, so we don't need to adjust the fruit load, making only minimal interventions in the canopy. The proximity to the coast strongly influences the behaviour of the vineyard. Summers are very cool, and the effective hours of sunshine during veraison are few. So the first part of the ripening process results in a slow accumulation of sugars and colour. Despite being a red variety, Pinot Noir ripens early enough to be the first to be harvested in our coastal vineyard, before Sauvignon Blanc and Chardonnay planted in the same place.



#### HARVEST

From February 27 to March 27.

The 2019-2020 growing season was marked by low winter rainfall in all of Chile's wine regions. Spring was free of significant frost in our vineyards, and summer was cool, as usual. The Zapallar area, where these grapes come from, had limited availability of irrigation water because of the low winter rainfall. This kept us very attentive to the evolution of the fruit, especially in the last ripening stage. Our aim was to maintain healthy plant vigour and thus ensure its good condition until harvest. Ripening went on quite slowly, allowing us to manage our harvests in an orderly and successful manner, with very detailed work on choosing sectors according to their ripeness levels and flavours.



#### VINIFICATION

The grapes were picked by hand in 10-kg trays early in the morning, to maintain low temperature and maximize aroma potential. Once in the winery, bunches were carefully sorted before being destemmed and grapes reselected after destemming. We use different maceration and fermentation techniques. These include traditional fermentation and carbonic maceration, as well as fermenting with destemmed, semi-destemmed, or whole-bunch grapes. To preserve the fresh fruit character of this variety as much as possible, we prefer to ferment at low temperatures. The whole process lasted approximately seven days, during which we carried out soft punch downs twice a day, to extract colour delicately. After completing the fermentation process, we drained the wine from the tank and transferred it into barrels or stainless steel tanks. Both provide ideal conditions for malolactic fermentation, the key to obtaining smooth and delicate wines. Thirty-five percent of the wine was racked into 225-litre French oak barrels, of which 16% were new, and the rest with two and three uses, all specially selected for Pinot Noir. The wine's period in barrel lasted between 10 and 12 months, before blending with the unoaked fraction. Just before bottling, the finished wine was subject to soft filtration.



#### TASTING NOTES

The wine shows characteristic ruby-red colour, deep and clean. Its aromas are unveiled little by little, revealing the variety's fruit character, marked by red and dark berries, such as blackberry, sour cherry, black plum, and ripe grapes. There are also bakery notes, such as nutmeg and vanilla, and a faint toasted tone from the French oak barrels. It feels medium bodied on the palate, with very good acidity, which strongly reinforces the feeling of fresh fruit. In short, it is an elegant wine with a lot of character.



### BASIC ANALYSIS



Alcohol	14.5%
pH	3.49
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3.6 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0.7 g/L
Residual Sugar	3.27 g/L
Free SO <sub>2</sub>	21 mg/L



### TECHNICAL SHEET

**Denomination of Origin:** Aconcagua Costa, 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 is kept for 10-12 months in new and in previously used French oak barrels.



### 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.