



MONTES ALPHA®
SPECIAL CUVÉE

PINOT NOIR 2021

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. The vines grow trellised to vertical shoot position and on gentle 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 adjust the fruit load, making only minimal interventions to 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. 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 at our coastal vineyard, before Sauvignon Blanc and Chardonnay planted in the same location.



HARVEST

22 March–5 April.

After multiple years of continual drought, the 2020–21 year began with considerable winter rains, concentrated in just a few intense bursts. Spring saw very little frost, not affecting production. The vineyards showed very good vegetative expression and problem-free fruit set. Summer was cooler than expected, with a long, slow veraison period. As soon as veraison finished, almost the entirety of Chile's winemaking region experienced rain. However, in Zapallar the rain was light, and didn't result in any problems for the vines or grapes. The cool end of summer pushed back harvest date for all the varieties, with the Pinot Noir harvest taking place nine days later than the previous season.



VINIFICATION

The grapes were picked by hand in 10-kg trays early in the morning, to maintain low temperature and maximize aromatic potential. Once in the winery, bunches were carefully sorted before being destemmed and the grapes were then selected after destemming. We used different maceration and fermentation techniques. These included traditional fermentation and carbonic maceration, as well as fermenting with destemmed, semi-destemmed, or whole-bunches of 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

An attractive ruby-red colour, bright and very characteristic of the variety. The intense aromas are elegant, with ripe black and red berries dominating, including blackberry, blueberry, and raspberry. There are clear notes of sweet spice, such as cinnamon and nutmeg, combined with toasted hazelnut, candied apple, and nicely integrated toast. The palate is intense and rounded, with velvety tannins that lead to a long, juicy finish.



TECHNICAL SHEET

Denomination of Origin: Zapallar, Chile.

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 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.

BASIC ANALYSIS



Alcohol	14.5%
pH	3.54
Total Acidity (H ₂ SO ₄)	3.6 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.59 g/L
Residual Sugar	2.9 g/L
Free SO ₂	29 mg/L