



MONTES ALPHA®
SPECIAL CUVÉE

SAUVIGNON BLANC 2022

VINEYARDS

The vineyard is located in the Curicó Valley, at 700 metres a.s.l. in the Andes Mountains, in the Potrero Grande area. The vineyard was planted in a forest of native trees, on moderate slopes. The soil is volcanic in origin, with a high quantity of basalt at depth that is very common in mountainous areas. At medium depth, the soil has a loamy-clay texture, while silt predominates on the surface. The vineyard is planted at a density of 5,555 plants per hectare, producing yields of approximately 10 tons per hectare. During the ripening period—February to March—the nights are very cool, while the days remain warm. This large diurnal temperature range directly increases the concentration of aromatic precursors in the grapes, allowing slow evolution and improved accumulation.



HARVEST

9–15 March. The 2021–2022 season began with a cold, dry winter that gave way to a spring with low levels of rainfall in the coastal areas, but with a greater concentration in the Curicó, and a few episodes of inconsequential frost. However, the vines reached flowering with a good amount of moisture in the soil. This process occurred as expected, although later we would see that in general the bunches were lighter than normal, with a drop in production of roughly 10%. While summer was hot during January, nighttime temperatures in this area of the mountains were quite low, allowing for stress regulation in the vineyards and the production of grapes with high aroma and flavour potential. There was no difference in harvest dates from the previous year.



VINIFICATION

Meticulous attention to detail is required at every step of the production process to achieve a wine of such high standard. To preserve their delicate qualities, the grapes were hand-picked early in the morning—the coolest time of day—and then transported to the winery in refrigerated containers. Upon arrival, the grapes were carefully selected and destemmed, before undergoing a pre-fermentation cold soak at 7 °C for 12–24 hours. The juice was drained and statically decanted for 12–24 hours to ensure clarity. It was then transferred to tanks, where it was inoculated with yeasts to initiate alcoholic fermentation, which lasted 20–25 days. This natural process takes time, as we prefer to work at low temperatures (11°–12 °C) to deliberately slow fermentation and preserve the variety's delicate aromas. Once fermentation was complete, the wine was sulphited to stop any yeast activity and protect the wine from oxidation. After the components of the final blend were decided, the wine spent 6–8 months on its lees. It was stirred weekly to increase contact between the dead yeasts cells (rich in mannoproteins and polysaccharides) and the wine, and thus give greater roundness and richness on the palate.



The wine was protein stabilised with a low dose of bentonite, and then cold stabilised before bottling. The wine passed through a 0.45-micron sterile membrane just before bottling, to ensure the complete absence of yeasts and bacteria in the finished wine.

TASTING NOTES

Of a clear yellow-green colour, the wine shows a diverse set of aromas, including fresh tropical fruit such as passion fruit, guava, and pineapple, and lime zest, as well as green notes of boxwood and tomato leaf. The palate is very fresh and crisp, with high tension and minerality derived from the bedrock soils of the mountains.



BASIC ANALYSIS



Alcohol	14%
pH	3.1
Total Acidity (H ₂ SO ₄)	3.85 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.37 g/L
Residual Sugar	1.67 g/L
Free SO ₂	31 mg/L



TECHNICAL SHEET

Denomination of Origin: Curicó, Andes.
Clone selection: Clones 1 and 242.
Filtering: Through cartridge filters prior to bottling.
Vineyard yields: 10 ton/ha.
Grape variety: 100% Sauvignon Blanc.
Barrel ageing: None.



SUGGESTIONS

Cellaring recommendations: At no more than 15 °C for up to 10 years.
Recommended serving temperature: 12°–13 °C
Decanting: Not required
Food Pairing: Oysters (preferably Chilean black-bordered oysters), sea urchin al matico, shellfish in general, salmon ceviche, carpaccio, and goat cheese bruschetta.