



# MONTES ALPHA

## SYRAH 2020

### VINEYARDS

The vineyards that give rise to our Montes Alpha Syrah are located in two distinct zones of the Colchagua Valley: Apalta and Marchigüe. These two areas have soils of granite origin at differing stages of decomposition, as well as highly variable depths and amounts of clay and organic matter.

- Apalta is very heterogeneous, with some zones strongly influenced by the proximity of the river, and others influenced by alluviums and the erosion of material from high above in the mountains. The soils tend to be deep on the plain and thinner in the foothills and upper areas. The Syrah vineyards are intentionally planted on very steep sectors (45°).
- Marchigüe is flatter, with lower hills with gentler slopes. Its soils are shallow—in some cases no more than 60 cm deep—with medium clay content and a high capacity for water retention. The vineyards are located on the moderate slopes, with westerly exposure. This vineyard also produces Viognier, which makes up 3% of the blend and is vinified together with the Syrah.

Leaves are pulled from around the Syrah bunches after veraison, to encourage good ventilation.

### HARVEST

15 March–16 April. The 2019–2020 season began with a very dry winter, just as we have had for several years now. The low availability of water explains the very significant drop in production yields (approximately 15–20%), impacting the final quality of the wines. Spring was free of significant frost in our Colchagua vineyards, so we had excellent growing conditions.

Summer had high temperatures that accelerated the ripening processes of the grapes, resulting in a harvest date that was earlier for both our red and white grapes—in some cases up to a month. The low fruit charge in our vineyards meant that bunches at harvest time had small grapes, positively affecting the concentration of aromas, flavours, and colour in the case of the red grapes, giving us very high quality for processing.

Both our Apalta and Marchigüe vineyards had timely and methodical harvests, decided as always by a tasting of the berries, which allowed us to project positively how the resulting wines will be.

### VINIFICATION

Grapes were harvested into 300-kg containers and selected by hand upon arrival at the cellar, before destemming. Grapes of Alpha quality macerated in the fermentation tank for 5 days, afterwards selected yeasts were added for a perfectly controlled fermentation. Fermentation lasted for 7–10 days, until all of the sugar was converted into alcohol. The wine was racked into stainless steel and concrete tanks, maintaining the wine at the optimal temperature for malolactic fermentation, which can occur very quickly or take up to 20 days. Once this second fermentation finished, the wine was racked into French oak barrels where it remained for 12 months. A proportion of the wine remained in concrete tanks, before blending into the final wine that would be bottled.

### TASTING NOTES

Deep red-violet colour. The nose is full of Syrah character, with strong notes of ripe black fruit, such as blackberry and blueberry, as well as red fruit, such as strawberry and cherries in syrup. There are candied aromas, as well as meringue and liquorice. The time spent ageing in French oak barrels lends toasted notes, as well as crème brûlée and candy, with a subtle hint of leather. The palate is balanced and very smooth, with good body and a very appealing elegance.



## TECHNICAL DATA

**Denomination of Origin:** Colchagua Valley.

**Clone selection:** Clones 99, 100, 174, 300 and 470.

**Filtering:** Through cartridge filters prior to bottling.

**Vineyard yields:** 7 ton/ha (2.8 ton/acre).

**Grape varieties:** Syrah 90%; Cabernet Sauvignon 7%; Viognier 3%.

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



## SUGGESTIONS

**Cellaring recommendations:** Store in a cool, dry place, away from sources of light. No more than 15 °C and up to 10 years.

**Recommended serving temperature:** 17°–19 °C (62°–66 °F)

**Decanting:** Recommended for 30 minutes.

**Food pairing:** Highly recommended with red meats, Mongolian beef, spaghetti with Bolognese sauce, and lamb chops with Cabernet and mushroom sauce.



## BASIC ANALYSIS



Alcohol	14.5%
pH	3.5
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3.68 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0.68 g/L
Residual Sugar	3.74 g/L
Free SO <sub>2</sub>	33 mg/L