



MONTES
LIMITED SELECTION

CHARDONNAY 2022



VINEYARDS

The vineyards producing our Limited Selection Chardonnay are located in the Aconcagua Costa region. All the vines are vertically trained and drip-irrigated, with yields of no more than 10,000 kg/hectare. Leaves are sparsely pulled on the side that receives the morning sun, allowing the bunches to have medium sun exposure. Ventilation and indirect light are improved, which is very important for even ripening, and greater creaminess and aromatic expression in the wine.



HARVEST

24–30 March. The season began with a very cold, very dry winter, followed by a cool spring also with very little rain, which had a significant effect on production volumes in the Aconcagua Costa region. Fruit set was reduced in scale, and bunch weight at harvest time was lower. This drop in production, together with the slow ripening of the grapes due to cool summer temperatures in the coastal area, meant that the grapes were more concentrated in flavours and aromas, allowing us to produce white wines of the highest quality.



VINIFICATION

The grapes were harvested by hand into 10-kg containers. They were selected prior to being processed, with removal of any grapes that were unripe or showed any kind of damage. We used several types of crushing, in some cases processing the grapes directly into the press (without removing stems) to obtain the juice, and then moving it to a static decantation tank. We also processed a certain fraction by destemming and passing the grapes through cool maceration. In this case, grapes were cooled to 9 °C (48 °F) and left for between 2 and 6 hours in contact with the skins, extracting aromatic precursors from the skins. The juice was then moved to a static decantation tank where it remained for at least 24 hours, before being racked, removing all of the large solid particles. Once the clean juices were obtained, selected yeasts were added to begin alcoholic fermentation, which lasted between 12 and 20 days. This was directly related to the kinetics of each yeast used, as well as to strict control of the fermentation temperature (between 13°–15 °C / 56°–59 °F), allowing us to preserve the varietal aromatics of the wine and not lose them to excessive temperatures. Once alcoholic fermentation was complete, the wine was immediately sulphured and decanted for a few days, then racked to another stainless steel tank, where it remained for 8–10 months, with lees stirring (battonage) to increase the complexity on the palate. The wine was unoaked, allowing for the preservation of the fruity varietal characteristics, while a small portion was aged in concrete eggs.



TASTING NOTES

With a medium golden-colour and glints of green, the wine has predominant aromas of a fresh tropical fruit mix, including mango, pineapple, prickly pear, grapefruit, papaya, and Peruvian groundcherry. The time spent in concrete eggs gives the wine complexity on the palate, retaining the fresh sensation of the fruit, balanced with the roundness on the palate.

BASIC ANALYSIS



Alcohol	14%
pH	3.26
Total Acidity (H ₂ SO ₄)	3.6 g/l
Volatile Acidity (C ₂ H ₄ O ₂)	0.28 g/l
Residual Sugar	1.9 g/l
Free SO ₂	26 mg/L



TECHNICAL DATA

Appellation of Origin: Aconcagua Costa

Clone selection: Clones 76 y 95.

Filtering: Through sterile membrane filter.

Vineyard yields: 10 ton/ha (4 ton/acre).

Grape varieties: Chardonnay 100%

Aging: Concrete eggs and stainless steel.



SUGGESTIONS

Cellaring recommendation: Keep away from high temperatures and sources of light (15 °C). Enjoy now or cellar for up to 6 years.

Recommended serving temperature: 12°–14 °C.

Decanting: Not necessary.

Food pairing: Highly recommended with salmon ceviche, salmon and tuna sashimi, sushi, caesar salad, crab claws, fresh and sheep cheeses.