



MONTES
LIMITED SELECTION

SAUVIGNON BLANC 2023



VINEYARDS

The vineyards that produce this wine are located in the Leyda Valley, approximately 15 km from the Pacific coast on moderately sloping hillsides, with granite soils that contain a significant presence of clay. The vines are planted at a density of 5,555 plants per hectare and trained to vertical shoot position. Pruning aims to achieve low yields (up to 7,000 kg/ha) and slightly early ripening. The leaf canopy was kept intact to maintain good bunch cover, which allowed the fruit to reach harvest with high levels of aroma in the skins.



HARVEST

5–12 April. Winter was rainier than the previous season, and spring began with frosts in the vineyards. Despite this, bud break was even and canopies developed with good vigour. Spring was cool, and was followed by a dry summer with cooler temperatures thanks to the influence of the ocean. The slow ripening delayed harvest by 10 days in comparison to the previous season. The cooler conditions resulted in a wine with great aromatic intensity and freshness, rich natural acidity, and a vibrant palate.



VINIFICATION

The grapes were harvested in the early morning hours and immediately transported to the winery. Once there, bunches were destemmed and grapes selected, before being moved to cool maceration tanks, where they remained at temperatures below 10 °C (50 °F) for at least 10 hours, to extract aromatic components from the skins. The juice was then separated from the skins and racked into static decantation tanks, where it remained for 12–24 hours, before further racking left behind any large solids. The clean juice was inoculated with selected *Saccharomyces cerevisiae* yeasts, and a non-*Saccharomyces* yeast that helps the production and liberation of aromatic precursors in the wine. Alcoholic fermentation took place at temperatures of 11°–12 °C (54°–55 °F) for 20 days, allowing control of the speed of fermentation kinetics. Once fermentation of the sugars in the must finished, sulphites were applied to the wine and it was racked to separate the smaller solid particles. The wine had no contact with oak during its production. To prepare the wine for bottling, it was protein stabilized using low doses of bentonite, and cold static stabilized to prevent excessive precipitation of tartrate crystals. In the final step, the wine was passed through sterile membrane filters to ensure a long and healthy life after bottling.



TASTING NOTES

Pale-yellow in colour with glints of green, bright and young. On the nose the wine shows great aromatic intensity. Notes of fresh white fruit such as pineapple, grapefruit, and passionfruit. There are also notes of fresh green chili pepper, boxwood, and tomato leaf, typical of this coastal origin. The palate reveals a fresh wine with rich natural acidity and a sensation of crunchiness and minerality that remain through the long, smooth finish.

BASIC ANALYSIS



Alcohol	13.5%
pH	3.34
Total Acidity (H ₂ SO ₄)	4.01 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.27 g/L
Residual Sugar	2.01 g/L
Free SO ₂	28 mg/L



TECHNICAL DATA

Denomination of Origin: Leyda Valley.
Clone selection: Clones 1 and 242.
Filtering: Filtered through sterile membrane filters.
Vineyard yields: 9 ton/ha (3.6 ton/acre).
Grape variety: 100% Sauvignon Blanc.
Barrel ageing: None.



SUGGESTIONS

Cellaring recommendation: Keep away from high temperatures and sources of light. 15 °C. Drink now or cellar for up to 7 years.
Recommended serving temperature: 12–13 °C (54–55 °F).
Decanting: Not required.
Food pairing: Highly recommended with parmesan razor clams, salmon ceviche, Chilean rock cod, or garlic shrimps.