



MONTES® CLASSIC SERIES

CABERNET SAUVIGNON 2018

VINEYARDS

The vineyards are located at our Apalta and El Arcángel de Marchigüe estates in the Colchagua Valley. The two estates both have soils derived from granite at different stages of decomposition, but the vineyards vary in aspect, rooting depth, level of organic matter and geology, which makes two very different and interesting terroirs.

- Apalta's soil is characterised by its colluvial and alluvial origins, with varying depths and textures in the higher areas of the estate, and more homogeneity in the lower sectors because of the influence of the nearby Tinguiririca River. The Mediterranean climate gives us summers with cold nights and hot days, which helps slow grape ripening.
- Marchigüe has moderate slopes and shallower soils, primarily of colluvial origin, with angular stones at shallow depths. The climate is more severe than at Apalta, with stronger winds and solar radiation and lower rainfall because of the proximity of the Coastal Mountain Range.

HARVEST

Harvest Period Cabernet Sauvignon: March 6–April 17

The 2017 winter was judged as excellent in terms of much-needed rainfall, with more than 500 mm falling in the Colchagua Valley, making it one of the rainiest years of the last decade. We were able to accumulate a large quantity of water in the soil and reservoirs, providing for the optimal development of our vines at all phenological stages up to harvest. There were a few isolated spots of frost in the spring, but without significant impact on our red varieties. The temperatures remained cool until the middle of November, which meant a delay of a few weeks to budbreak and flowering. The summer had moderate temperatures, with an average high of 28°C in January. February saw a clear drop in nighttime temperatures, which caused a general slowdown in the ripening of red and white varieties, in some cases of up to 14 days when compared with 2016. There was no rain during the harvest months, and the Cabernet Sauvignon harvested for this wine was in excellent health, with good measurements of ripeness leading to excellent expression during fermentation.

VINIFICATION

The harvest date was determined after tasting the grapes in the field, after which they were picked and deposited into 300-kg bins. At the winery bunches were selected, then destemmed and transferred to the fermentation tanks. A cold maceration before fermentation extracted aromas and colour from the skins and lasted 2–3 days. Selected yeasts were then added to ensure a reliable fermentation and to maintain the must quality. Fermentation lasted approximately 12 days and took place at 27°–28°C.

After fermentation the wine was racked and separated from the skins, in order for malolactic fermentation to take place. Finally, 45% of the wine was aged in French oak for 8 months prior to bottling.

TASTING NOTES

Ruby-red in colour, with violet at the rim. The nose is generous; red and black fruit aromas are perfectly balanced with smooth notes of spice. Aromas are strawberry, cassis, nutmeg and cinnamon, with vanilla, and mocha from the wine's time in French oak, which also lends a sensation of sweetness on the midpalate. In the mouth it's balanced, with smooth tannins and rich, fresh acidity that makes the wine juicy. The finish has medium fruit in line with the aromas perceived on the nose.



BASIC ANALYSIS



Alcohol	14.5%
pH	3.61
Total Acidity (H ₂ SO ₄)	3.26 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.53 g/L
Residual Sugar	3.14 g/L
Free SO ₂	0.035 g/L



TECHNICAL DATA

Denomination of Origin: Colchagua Valley

Clone selection: Clones 169 y 46C

Filtering: Membrane-filtered prior to bottling

Vineyard yields: 9 ton/hectare (3.6 ton/acre)

Grape varieties: Cabernet-Sauvignon 85%; Merlot 15%

Ageing: 45% of the wine was aged for 8 months in French oak barrels



SUGGESTIONS

Cellaring recommendations: Enjoy now or lay down for up to 6 years

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

Decanting: Recommended for 30 minutes

Food Pairing: Highly recommended with braised beef with french fries, steak and eggs, paella, cannelloni, and lasagna.