



MONTES® CLASSIC SERIES RESERVA

CABERNET SAUVIGNON 2020

VINEYARDS

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

- Apalta's soil is characterized 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 extreme than at Apalta, with stronger winds and solar radiation, and lower levels of rainfall because of the proximity of the Coastal Mountain Range.

HARVEST

Harvest: 6 March–20 April.

The 2019–2020 season saw a very dry winter, just as we have had for various 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 frosts 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 for our white and red grapes that was moved forward by almost a month, in some cases. 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 organized harvests, defined as always by a tasting of the berries, which allowed us to positively project how the resulting wines will be.

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

The wine shows a deep carmine-red colour. The nose harmoniously blends ripe red fruit aromas with the aromas derived from the French oak ageing, showing notes of strawberry and cherry, as well as black plum and blackberry. Thanks to its time spent in French oak, there are elegant toasted notes, as well as candied aromas, sweet spice, and tobacco. The palate is smooth, with rounded tannins, balanced acidity, and a pleasant finish.



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.



BASIC ANALYSIS



Alcohol	14%
pH	3.5
Total Acidity (H ₂ SO ₄)	3.58 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.54 g/L
Residual Sugar	3.25 g/L
Free SO ₂	26 mg/L