



# MONTES® CLASSIC SERIES RESERVA

## CABERNET SAUVIGNON 2022

### VINEYARDS

The vineyards are located at our Finca de Apalta and El Arcángel de Marchigüe estates in the Colchagua Valley. The two vineyards both have soils derived from granite at varying stages of decomposition, but they differ in aspect, soil rooting depth and level of organic matter, as well as geology, which makes them two contrasting and very 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 Apalta's, with stronger wind and solar radiation, and lower levels of rainfall because of the proximity of the Coastal Mountain Range.



### HARVEST

After multiple seasons with singularities during each ripening period, the 2021–2022 season was rather more benign. There was no frost and spring had enough rain to ensure the integrity of the vines until harvest. Bud-break and fruit set were normal, although there was a general dip in yields thanks to lighter bunches. Summer saw no rain, but a few days with higher-than-normal temperatures during the veraison period. At the moment we were waiting for the ideal ripeness of the grapes, the nights turned cooler, producing a very good diurnal temperature range that aided slower ripening, allowing us to extend the Colchagua grape harvest and giving us fruit with greater concentration, colours, and aromas. Both in Maule and Cachapoal Valleys, harvest extended from 16 March–12 April; in Colchagua, it ran from 11 March to the first week of May.



### VINIFICATION

The harvest date was decided by tasting grapes in the field, following which they were picked and deposited into 300-kg bins. At the winery, bunches were selected and destemmed, then transferred to fermentation tanks. A cool 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 maintain 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

With a deep, ruby-red colour, the wine presents aromas with great fruit expression that are nicely tied to the notes derived from the time spent in French oak barrels. Notes of ripe red fruit include cherry, strawberry, and blackberry. Great varietal typicity appears, with clear aromas of fresh tobacco and cassis. There are also notes of nougat, vanilla, and nutmeg that add richness and elegance. On the palate, the wine is balanced, with silky tannins, medium body, and a long finish.



## BASIC ANALYSIS



Alcohol	14%
pH	3.53
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3.53 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0.49 g/L
Residual Sugar	3.4 g/L
Free SO <sub>2</sub>	32 mg/L



## TECHNICAL DATA

**Denomination of Origin:** Central 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.



## SUGGESTIONS

**Cellaring recommendations:** Store in a cool, dry place away from sources of light. Up to 18 °C. 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.