



MONTES TAITA®

Taita 2020

VINEYARDS

The Taita vineyards are located at our El Arcángel de Marchigüe Estate, at the western end of the Colchagua Valley, 25 km from the Pacific Ocean. Like most Chilean soils, those in Marchigüe are of granite origin, at levels of decomposition that vary by location. Some have high clay content and moderate depths, while others are shallower, with less clay and more silt and rocks. In the vineyard parcels dedicated to Taita, one can clearly see glacial influence in the formation of soil structure, where typically angular stones deposited by moving glaciers are found together with stones rounded and smoothed by surface water.

HARVEST

Cabernet Sauvignon harvest: March 18th to 20th. The 2019-2020 season featured a very dry winter, as has been the case over successive seasons. Low water availability explains a significant drop of 15-20% in yields, positively impacting the final quality of the wines. Spring was frost free, allowing vines to reach flowering under excellent canopy conditions. Subsequently, summer had high temperatures that accelerated and shortened the ripening of the grapes, concentrating it into a short period, finishing two weeks earlier than the previous year. The low fruit load that characterizes TAITA vineyard plots allowed clusters to reach harvest with very even distribution in the canopy, favouring the illumination and ventilation of the grapes, thus ensuring very good fruit health. Additionally, the clusters presented very small berries, generating the high concentration of aromas and flavours that are key to the production of this wine, faithfully representing the terroir of this part of the Colchagua Valley.

VINIFICATION

The grapes from our Marchigüe vineyard come from vines that are pruned to maintain yields of 3 tons per hectare. The bunches were selected at the time of harvest, and then underwent a second selection at the winery prior to destemming. The destemmed grapes were then inspected again, with care taken to remove any dried or green grapes, or any leaves present. The process took place on the roof of our winery in Apalta, so the grapes did not need to be crushed—they simply fell from a great height into their natural fermentation tank, crushed by their own weight, without damage to the seeds. Once in the tank, the grapes underwent maceration at very cold temperatures for a few days; time to begin extracting colour and aromas, which allowed us to reduce mechanical interventions during fermentation. Alcoholic fermentation took place with native yeasts and lasted 10–12 days. Once complete, the wine was racked from its skins and remained in stainless steel for a few days until malolactic fermentation was complete. The wine was sulphured and moved to new and second-use barrels, where it remained for 24 months. Next, the wine was blended and racked into foudres for 10 months. The wine was then bottled and cellared for at least two years before release onto the market.

TASTING NOTES

Ruby-red colour, of great depth. Aromas are very typical of Cabernet Sauvignon, with ripe black and red fruit, such as cherries in syrup, blackberries, black plums, and raspberries. Notes of dried fig are present, as well as candied fruit, tobacco, cedar, fresh coffee, toasted nuts, and soft notes of dulce de leche and vanilla, all due to the time spent in French oak barrels. On the palate, it is complex and mouth-filling, with soft tannins. Its body seems powerful at first, gradually softening and blending with the flavours and aromas, which linger for a long time.



TECHNICAL DATA

Denomination of Origin: Colchagua Valley, El Arcángel de Marchigüe

Vine selection: Clones 169B and 46C.

Filtering: Micropore filtration.

Vineyard yield: 3 tons per hectare.

Grape varieties: Cabernet Sauvignon 85%; 15% at the discretion of the winemaker.

Oak ageing: 70% of the wine aged for 24 months in French oak barrels of first use.

Production: 3.788 bottles.



SUGGESTIONS

Cellaring recommendations: Store in a cool, dry place and away from sources of light, at no more than 15 °C. Can be cellared for up to 20 years.

Recommended serving temperature: No more than 16 °C.

Decanting: Decant for one hour.

Food pairing: Can be drunk alone, or paired with vegetable stew or well-seasoned steak tartar.



BASIC ANALYSIS

Alcohol	14.5%
pH	3.48
Total Acidity (H ₂ SO ₄)	4 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.6 g/L
Residual Sugar	3.5 g/L
Free SO ₂	28 mg/L

This wine is not produced every year