



# MONTES® CLASSIC SERIES RESERVA

## MERLOT 2021

### VINEYARDS

The vineyards are located at our Apalta and El Arcángel del Marchigüe estates in the Colchagua Valley. The soils are derived from granite at varying stages of decomposition. Inclines, effective rooting depths, levels of organic matter, and types of geological formation all vary, making these two very interesting terroirs.

- Apalta is characterized by its colluvial and alluvial influences, with varying soil depths and textures in the higher zones, and more homogenous in the lower sectors due to the influence of the nearby Tinguiririca River. Its Mediterranean climate gives us summers with cold nights and hot days, which help slow down ripening in our vineyards.
- Marchigüe has shallower soils with moderate slopes, primarily of colluvial origin, and a presence of angular stones at shallow depths. The climate is more severe than Apalta's, with greater wind and solar radiation, as well as lower rainfall caused by the proximity of the Coastal Mountain Range.

### HARVEST

12 March-30 April.

We came out of a relatively dry winter that had rain concentrated in short bursts; total precipitation reached 500 mm, a quantity we haven't seen in more than 10 years. The precise management of this water allowed us to cover the winery's irrigation needs until the grapes were harvested. Budbreak and fruiting occurred within normal parameters of time and development, with no spring frost, all of which ensured the appearance of high-quality bunches. When veraison finished, there were significant spells of rain in the Central Zone that required additional work in the vineyard to enhance ventilation and the drying of fruit. We were able to work opportunely, ensuring a healthy harvest of quality grapes. This season was, overall, cooler than the previous one, delivering fruit with a greater concentration of colour and aromas, ideal for making fresh wines with great personality.

### VINIFICATION

The grapes were harvested into 300-kg containers. On arrival at the winery, they were immediately selected by hand and crushed. After crushing, the grapes remained at 10°C for 3–4 days for a cool maceration; selected yeasts were then added to begin alcoholic fermentation. This took place over 10–15 days. The wine was racked from its skins and remained in stainless steel tanks until complete malolactic fermentation had taken place. Next, 45% of the wine was aged in 225-litre French oak barrels of second and third use, for 8 months. The final wine was blended and prepared for bottling.

### TASTING NOTES

With a ruby-red colour, the wine has a nose dominated by primary fruit, including fresh red berries and black plum. There are also notes of sweet spice, and thanks to the 8 months in French oak, very delicate aromas of vanilla, mocha, and nuts. The palate is balanced and smooth, with medium body and a long finish.



## TECHNICAL DATA

**Denomination of Origin:** Colchagua Valley

**Clone selection:** Clones 181, 184, 343 and others.

**Filtering:** Cartridge filtered prior to bottling.

**Vineyard yields:** 10 tons per hectare (4.0 tons per acre).

**Grape varieties:** Merlot 85%;  
Carmenère 15%.

**Aging:** 45% of the wine was aged for 8 months in French oak.



## SUGGESTIONS

**Cellaring recommendations:** Keep away from sources of light and high temperatures.

Store at 15 °C. Can be enjoyed now or cellared for up to 6 years.

**Serving temperature:** 17–19 °C (62°–66 °F)

**Decanting:** Recommended for 30 minutes.

**Food pairing:** Highly recommended with slow-cooked beef with french fries, filet of beef “a lo pobre” (with onions, french fries, and a fried egg), Valencian paella, cannelloni, and lasagne.



## BASIC ANALYSIS



Alcohol _____	14.0%
pH _____	3.59
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ) _____	3.43 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ) _____	0.49 g/L
Residual Sugar _____	2.79 g/L
Free SO <sub>2</sub> _____	22 mg/L