



# MONTES® CLASSIC SERIES RESERVA

## CHARDONNAY 2018



### VINEYARDS

The vineyards that produce our Montes Classic Series / Reserva Chardonnay are located in Colchagua, Curicó and Maule, all of which are in the Central Valley. The different conditions of these locations express their character in this wine, each one bringing its own contribution. All of the vines are VSP-trained (vertical shoot positioned) and drip-irrigated, (yielding no more than 11,500 kg/hectare), which allows us to obtain the desired quality and reach harvest with very healthy and evenly ripened grapes.



### HARVEST

1<sup>st</sup> – 28<sup>th</sup> March.

The 2017–2018 season can be described as ideal, in relation to the pace and intensity of plant development, as well as the quality of fruit obtained. It began with a wet winter, with plentiful rainfall across the central zone. The build-up of groundwater allowed optimal vine development at all major phenological stages. A frost-free spring meant good bud break and fruit set. The summer was cool compared to previous years, with an average maximum temperature in the hottest month of 26 °C, and an average minimum of 11 °C, which ensured slow ripening, excellent preservation of natural acidity in the grapes and tremendous aromatic expression. The summer conditions delayed harvest by 7 days compared to previous seasons; this gave us time to conduct several tastings to determine the perfect time to pick the fruit. Rainfall was entirely absent during the ripening period and at harvest-time, so the grapes were picked at the perfect moment, in excellent all-round health.



### VINIFICATION

Grapes were hand-picked into small, 10-kg boxes then selected before processing, to remove any under ripe or damaged berries.

We have two ways of crushing the grapes. For some, we press whole bunches directly, without destemming, and transfer the juice obtained to a static decantation tank. We also destem some, and submit them to a pre-fermentation, cold maceration at 9 °C for 2–6 hours, to extract aromatic precursors from the skins. The juice is then drained off to a static decantation tank and allowed to settle for 24 hours before being racked off any heavy sediment.

Once the must was clean, we inoculated it with selected yeasts to initiate alcoholic fermentation, which lasted 12–20 days. The duration is directly linked to the activity of the type of yeast used, as well as temperature, strictly controlled at 12–14 °C to preserve the aromatic qualities of the wine, which would be lost at higher temperatures.

Upon completion of the fermentation process, the wine was immediately sulphured and allowed to settle for a couple of days before being racked into another stainless steel tank.

Our Montes Classic Series / Reserva Chardonnay did not undergo malolactic fermentation, and just 30% of the wine was aged in first-use French oak for 6–8 months.



### TASTING NOTES

Pale yellow in colour, tinged with gold. The nose is expressive, with pronounced notes of white-fleshed fruit, pineapple, and fresh apricot. Aromas of white flowers add to the aromatic profile, with delicate notes of vanilla, toast and nut in the background. The rich palate is well-balanced with fresh, natural acidity. Medium-bodied with a fruit driven finish, in line with the nose.

## BASIC ANALYSIS



Alcohol	13,5%
pH	3,33
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3,31 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0,29 g/L
Residual Sugar	2,16 g/L
Free SO <sub>2</sub>	34 mg/L



## TECHNICAL SHEET

**Denomination of Origin:** Valle Central, Chile.

**Clone selection:** Clones 76 and 95.

**Filtering:** Through cartridge filters prior to bottling.

**Vineyard yields:** 11.5 tons per hectare (4.6 tons per acre).

**Grape variety:** 100% Chardonnay.

**Barrel ageing:** 30% of the wine was aged for 6 months in new French oak barrels.



## SUGGESTIONS

**Cellaring recommendations:** Store in a cool, dry place at no more than 15 °C and away from sources of light.

**Recommended serving temperature:** 12°–13 °C.

**Decanting:** Not required.

**Food pairing:** Highly recommended with salmon ceviche, sea bass with sautéed mushrooms and rice, fettuccini Alfredo, conger eel soup, razor clams Parmesan.