



MONTES® CLASSIC SERIES RESERVA

SAUVIGNON BLANC 2020

VINEYARDS

The vineyards are located in the Aconcagua Costa region and planted on granitic soils with a predominance of clay, although some sectors have sandier soils. Most of the vineyards are planted on low to moderate hills with diverse exposures and different clones, such as 1, 242, 5, and 107, each of which contributes to the final complexity of the wine. The vineyards are trained to vertical shoot position and have densities of 2,666–6,250 plants per hectare. Pruning aims to achieve good canopies that keep the fruit covered during the months when the sunlight is the most intense. This helps maintain the freshness and varietal expression in the grapes. Yields are medium to low, with an average of 10 tons per hectare.



HARVEST

The 2020 harvest began with a very dry 2019 winter, with very low precipitation in large parts of south-central Chile, which affected the phenolic stages of the vines. The lack of rain also affected the yields, as the vines developed small bunches with small grapes, while at the same time the ripening was moved forward by at least 10 days compared to the previous season thanks to the dryer summer and slightly higher temperatures. This forced us to pay close attention to determining the best moment for harvesting, in order to conserve the aromatic potential which is so characteristic of this terroir.



VINIFICATION

Harvested grapes arrived at the winery very early in the morning; bunches were immediately inspected and then destemmed. The grapes were then deposited in a tank for cold maceration at 7°–10 °C for 6–12 hours, to allow the aromatic characteristics to be transferred from the Sauvignon Blanc skins to the must. The juice was then racked off and transferred to a tank for static decantation. After approximately 12 hours, the clean juice was separated from the coarse solids and transferred to its fermentation tank. The must was inoculated with selected *Saccharomyces cereviceae* yeasts, which have historically given us very good results in maintaining typical varietal aromas. Alcoholic fermentation took place at 10°–11 °C and lasted approximately 21 days. Once fermentation was complete, the new wine was racked to separate it from its fine lees. The wine had no contact at all with oak during its production. To prepare the wine for bottling it was protein stabilized with minimal doses of bentonite clay, and statically cold stabilized to encourage excess tartrate crystals to precipitate out. Before bottling, the wine was filtered using sterile membrane filters to ensure a long and healthy life in bottle.



TASTING NOTES

Greeny–straw yellow in colour, with a very clear, intense nose. There is an abundance of fresh fruit notes such as pineapple, melon, citrus, and yellow guava. There are also aromas of green pepper and boxwood. The palate is crisp and nervy, with light body but a long, lively finish.



BASIC ANALYSIS



Alcohol	13,5%
pH	3,18
Total Acidity (H ₂ SO ₄)	3,85 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0,2 g/L
Residual Sugar	3,14 g/L
Free SO ₂	28 mg/L



TECHNICAL DATA

Denomination of Origin: Aconcagua Coast

Clone selection: Clones 1 and 242.

Filtering: Sterile (membrane) cartridge

Vineyard yields: 10 ton/ha (4 tons/acre).

Grape variety: 100% Sauvignon Blanc

Barrel aging: Unoaked.



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 (54°–55 °F).

Decanting: Not required.

Food pairing: Highly recommended with sushi, Cesar salad, ceviche, garlic shrimp, grilled Mahi-Mahi, pasta primavera, seafood chowder and lemon chicken.