



MONTES ALPHA®

CARMENÈRE 2018

VINEYARDS

The vineyards that produce our Alpha Carmenère are located in two very important zones of the Colchagua Valley—Apalta and Marchigüe.

- Apalta is diverse, with some areas strongly influenced by the proximity of the Tinguiririca River and others by rainwater and eroded material from the mountain above. The soil tends to be deeper on the plain and shallower at the foot of the mountains and in higher areas. Carmenère vineyards are better planted where the soil is deeper and has moderate moisture retention.
- Marchigüe is flatter, with gentler hills. Its soil is shallow, in some places no more than 60 cm deep, with medium clay content and a high capacity for water retention. The Carmenère vineyards are located in the lower areas that are deep and have high moisture retention.

Our vineyards have a density of 5,555 plants per hectare (2,250 ton/acre) and are double guyot trained for an approximate yield of 9,000 kg/ha (3,6 ton/acre). Leaves closest to the bunches are removed in early January, leaving the grapes completely exposed, to achieve even ripening and good levels of acidity and phenolic potential.

HARVEST

Harvest Period: 26 April – 9 May

The winter of 2017 was characterised by plentiful rainfall, which exceeded 500 mm in the Colchagua Valley, making it the wettest year in the last decade. This meant we could count on there being sufficient water in the subsoil and in our reservoirs for the optimal development of the vines, at all phenological stages, right up to harvest. During the spring there was some frost but it did not cause any damage to our red varieties. Temperatures were cool until mid-November, causing a delay in budburst and flowering by a few weeks. Summer saw moderate temperatures, with average maximum temperatures in January of 28°C. February saw a marked decrease in night-time temperatures, which generally caused a delay in the maturation of red and white varieties, in some cases by up to 14 days compared to the previous year. There was no precipitation at all during the harvest months, so the grapes were extremely healthy, and showed good measurements of ripeness, and great varietal expression during fermentation.

TASTING NOTES

Deep ruby-red with an eye-catching, violet hue. On the nose it's complex and elegant. Pronounced, delicious aromas of ripe red and black fruit melt into inviting chocolate, mocha and brioche. The nose is well-balanced, with a little spice in the background. The French oak lends some toasted notes that complement the aromatic profile, while adding a slight sensation of sweetness. On the palate, it shows itself to be a wine of great Carmenère character and typicity, with rich acidity that is well balanced with the generous body. The tannins are velvety and give way to a long memorable finish.



TECHNICAL DATA

Denomination of Origin: Colchagua Valley

Clone selection: Carmenère: massal selection

Filtering: Cartridge filtered prior to bottling.

Vineyard Yields: 7 ton/hectare (2.8 ton/acre).

Grape Varieties: 90% Carmenère; 10% Cabernet Sauvignon.

Barrel Ageing: 55% of the wine was aged for 12 months in first-, second-, and third-use barrels.

SUGGESTIONS

Cellaring Recommendations: May be enjoyed now or cellared for 10 or more years.

Recommended Serving Temperature: 17°–19°C / 63°–66°F

Decanting: Recommended for 30 minutes.

Food Pairing: Highly recommended with red meats, spaghetti with Bolognese sauce, and lamb chops with a red wine and mushroom sauce.



BASIC ANALYSIS

Alcohol	14.5%
pH	3.69
Total Acidity (H ₂ SO ₄)	3.19 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.6 g/L
Residual Sugar	3.8 g/L
Free SO ₂	0.029 g/L