



MONTES ALPHA

CARMENÈRE 2021

VINEYARDS

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

- Apalta's soils are diverse, with some areas strongly influenced by the nearby Tinguiririca River and others by rainwater and material eroded from the mountain above. The soil tends to be deeper on the plain and shallower at the foot of the mountains and higher areas. Carmenère vineyards perform better when planted in deeper soil that 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/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

We came out of a relatively dry winter to rain concentrated into short bursts, but reaching a total of 300 mm at our Finca de Apalta, and close to 200 mm at Marchigüe. This availability of water, handled responsibly, allowed us to supply the vineyards until the grapes ripened, without passing through times of stress. Bud break and fruit set occurred on time and as expected, without suffering spring frost, all of which ensured the availability of high-quality bunches for harvest. Once veraison finished, there was significant rain in central Chile, that brought with it a series of challenges in the vineyards to promote rapid ventilation and drying of the fruit. We were able to act quickly, allowing us to harvest healthy, high-quality grapes. After the February rains, March was cool and cloudy, slowing down ripening. This delay, and the approaching rains that usually begin during the first days of May, obliged us to plan our harvest very strategically, beginning with the ripest and most flavourful grapes, allowing us time to then harvest the other grapes at their ideal ripeness. And we did it! It was a difficult harvest of Carmenère, but we finished with very good wines.



VINIFICATION

The grapes were harvested by hand and transported to the cellar in 300-kg containers. A manual selection of the bunches was performed prior to destemming. Grapes of Alpha quality were macerated in fermentation tanks for 5 days, after which selected yeasts were added to begin a perfectly controlled fermentation; this lasted for 7–10 days, until the sugars had been completely transformed into alcohol. Next, the wine was racked to stainless steel or concrete tanks, maintaining the wine at the optimal temperature for malolactic fermentation, which can occur quickly or take up to 20 days. Once this second fermentation finished, the wine was racked into French oak barrels where it remained for 12 months. Another proportion remained in concrete tanks, waiting to be part of the final blend to be bottled.



TASTING NOTES

Intense carmine-red in colour, the wine has a ripe nose; fruity, but with harmonious notes of toasted French oak. There are aromas of plum and fig, as well as cherries in syrup and cassis. The toasted oak added sweet notes of liqueur, chocolate, and a hint of cinnamon. The palate is balanced, with very smooth tannins and good body that allow you to experience the complex aromas and flavours with force and persistence.



BASIC ANALYSIS



Alcohol	14.5%
pH	3.59
Total Acidity (H ₂ SO ₄)	3.7 g/l
Volatile Acidity (C ₂ H ₄ O ₂)	0.51 g/l
Residual Sugar	3 g/l
Free SO ₂	33 mg/L



TECHNICAL DATA

Denomination of Origin: Colchagua Valley.

Clone selection: Carmenère: massal selection.

Filtering: Cartridge filtered prior to bottling.

Vineyard yields: 7 ton/ha. (2.8 ton/acre).

Grape varieties: 90% Carmenère, 10% Cabernet Sauvignon.

Barrel ageing: 12 months in French oak barrels; 50% new.



SUGGESTIONS

Cellaring recommendations: May be enjoyed now or cellared for up to 10 years. Store in a cool, dry place away from sources of light. 12°–14 °C.

Recommended serving temperature: 17°–19 °C / 62°–66 °F.

Decanting: Recommended, for at least 30 minutes.

Food pairing: Highly recommended with red meats, Mongolian beef, pork chops, spaghetti Bolognese, lamb chops, or mushroom ravioli.