



MONTES® CLASSIC SERIES

CHARDONNAY 2017



TASTING NOTES

Brilliant light golden-yellow in color. The very aromatic nose offers outstanding notes of fruits such as pineapple, mango, and apricots with a backdrop of sweet aromas recalling white flowers, vanilla, and toasted hazelnuts. Aging in French oak contributes a light touch of toast that melds very well with the fruity profile. The palate is well balanced with rich acidity that lends a refreshing juiciness. Medium-bodied on the palate with a pleasingly persistent fruity finish.

HARVEST

Harvest Date: February 16–March 14

The 2016–2017 season can be defined as intense. In terms of water availability, the winter was slightly drier than in previous years. Spring frosts in the colder zones of the valley lasted up to four consecutive days, which affected the development of buds, shoots, and bunches to some degree. Furthermore, the scant rainfall and temperatures that were higher than usual reduced fruit set and ultimately resulted in lower production. The summer was hot, which affected the ripening somewhat and caused an early increase in sugar levels, although there was no significant drop in natural acidity or rise in pH. Proper canopy management enabled us to preserve the typical varietal aromas in the skins.

There were no significant weather events during the entire ripening and harvest periods, and therefore the fruit produced was of very good quality, with fewer grapes per bunch and excellent physical-chemical and gustatory parameters.

VINEYARDS

Most of the grapes that go into our Classic Chardonnay come from the Casablanca Valley, although a small percentage comes from the Curicó Valley. These two very distinct areas both express their potential in this wine. Casablanca imprints the characteristics of a cold-zone on the nose with notes of asparagus and citrus and tremendous freshness on the palate. The grapes from Curicó contribute notes of fresh tropical fruits, peaches, and apricots, as well as greater volume on the palate. All of the vineyards are vertically positioned and drip irrigated with yields of no more than 11,500 kg/hectare, which allows us to obtain the desired quality and reach harvest with very healthy and evenly ripe grapes.

VINIFICATION

The grapes were hand picked into small, 10-kg boxes and selected prior to processing to remove berries that are not fully ripe or damaged.

We have different methods for crushing the grapes. In some cases, the entire clusters are direct pressed without destemming them to obtain the juice and then transfer it 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 prior to racking the clean juice off the larger, heavier sediments.

Once the must is clean, we inoculate it with selected yeasts to initiate alcoholic fermentation, which lasts 12–20 days. The duration is directly tied to the kinetic action of the type of yeast used as well as temperatures strictly controlled to 12°–14°C, which allows us 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 sulfited and allowed to decant for a couple of days before being racked to another stainless steel tank.

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

BASIC ANALYSIS

Alcohol	13.5%
Total Acidity (H ₂ SO ₄)	3.33 g/L
Residual Sugar	2.47 g/L
pH	3.23 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.28 g/L
Free SO ₂	0.027 g/L

TECHNICAL DATA

Denomination of Origin: Central Valley
Vine Selection: Clones 75 and 95
Filtering: Through sterile membrane cartridge filters prior to bottling.
Vineyard Yields: 11.5 tons/hectare (4.6 tons/acre)
Grape Variety: 100% Chardonnay
Aging: 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.