



MONTES ALPHA[®] SPECIAL CUVÉE

PINOT NOIR 2015

TASTING NOTES

Bright and lively ruby-red in color with an incredibly perfumed nose that offers outstanding aromas of fresh red fruits such as raspberries, strawberries, and cherries in liqueur. Licorice notes on the backdrop intermingle with delicate aromas of violets and rose hips. Wild herbs evoke images of a spring morning in the countryside. The complexity increases with a few minutes in the glass to reveal delicate notes of jam, fresh tobacco, and vanilla in synchrony with aromas that blend and harmonize perfectly with the fruity profile. The palate is fresh, and the body is rather light and juicy. The perfectly rounded tannins offer sweet sensations that agree with and accentuate the notes perceived on the nose. The finish is elegant and pleasingly persistent. Ideal to enjoy at any time or on any occasion.

VINEYARDS

The vineyards that produce the grapes for our Montes Alpha Special Cuvée Pinot Noir are located in the Aconcagua Costa region, specifically in the Casablanca and Zapallar Valleys.

All of the vineyards are vertically positioned, drip irrigated, and produce yields of 7,000–8,000 kg/hectare. The vineyards present an excellent balance between the vegetative and productive aspects, and therefore it is not necessary to adjust the crop load, and we only do minimum work on the canopy. This also allows us to harvest healthy grapes with good balance.

Casablanca is 25 km from the coast and Zapallar is 7 km away. This results in the tremendous freshness, minerality, and cold-climate typicity. In both cases the granitic soils with different percentages of clay found in the Coastal Mountains lend elegance, creaminess, and a sensation of unique terroir to the wine.

HARVEST

Harvest Date: March 5–23

The 2014–2015 season was very dry, with excellent luminosity and temperatures that were 1.5°C below the historic averages, conditions which resulted in healthy fruit without any signs of disease.

The spring frost free, which enabled the vines to reach excellent vegetative balance, and healthy canopies with the optimal amount of foliage that allowed excellent light and proper ventilation for the grapes. The end result was unbeatable conditions for healthy grapes that ripened properly and developed good aromas in their skins.

Furthermore, there was no rainfall during the harvest season.

The 2015 harvest resulted in healthy grapes, balanced yields, and ultimately, in wines with excellent quality, expression, and balance. This Pinot Noir is also a very good representation of the variety and the coastal Aconcagua terroir.

VINIFICATION

The grapes were hand picked into 10-kg trays in the early hours of the morning to maintain the low temperatures and protect the aromas. Upon arriving at the cellar, the bunches were carefully inspected, destemmed, and then the berries were selected once again.

The grapes then dropped without crushing directly to open-topped stainless steel tanks, where they underwent a 5-day cold maceration at 7°C for a gentle extraction of color and aromas. The temperature was then raised to begin alcoholic fermentation, which lasted approximately 7 days at 23°–24°C with 2 pump overs and punch downs per day for greater extraction and to keep the skins at the proper temperature to facilitate the work of the yeasts.

Once the fermentation was complete, the wine was devatted and the skins were gently pressed. The press wine was only partially used for greater complexity and volume to the finished wine. 35% of the wine was then racked to 225-liter French oak barrels, where it underwent malolactic fermentation. 15% of the barrels were new, and the rest were second-use. All were specially selected for Pinot Noir. The wine aged in barrels for 10–12 months before being blended with the unoaked portion, and finally, the finished wine was lightly filtered and then bottled.

TECHNICAL DATA

Denomination of Origin: Aconcagua Coast

Clone Selection: 777 – 667 – 115

Filtration: With 3- and 0.65-micron cartridge filters.

Vineyard Yields: 7–8 tons/hectare (3–4 tons/acre)

Grape Variety: 100% Pinot Noir

Barrel Aging: 35% of the wine was aged in French oak barrels for 12 months.

SUGGESTIONS

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

Recommended Serving Temperature: 14°–15° Celsius

Decanting: 15 minutes

Food Pairing: Highly recommended with pasta and pesto, mild, creamy soups (mushroom, chicken), veal chops, salmon, Camembert cheese, mushroom risotto, arugula and herb salad, and bruschetta.

BASIC ANALYSIS

Alcohol	13.9%
pH	3.46 g/L
Total Acidity (H ₂ SO ₄)	3.58 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.39 g/L
Residual Sugar	2.21 g/L
Free SO ₂	0.020 g/L
Total SO ₂	0.073 g/L

