

MONTES®

Outer Limits®

MONTES BEYOND FRONTIERS



SYRAH OUTER LIMITS 2017

The deep purplish-red color is characteristic of this Syrah. The aromatic profile clearly offers notes of ripe black berries, plums in their juice, spices such as red and black pepper, and some dark floral aromas. The palate is very juicy with expansive acidity. The time spent in French oak barrels lends it very pleasing notes of smoke and coffee as well as greater smoothness and creaminess.

HARVEST

Harvest Date: April 13, 2017.

As in recent years, precipitation for the 2016–2017 season did not exceed 200 mm., and it was therefore crucial to ensure the water we needed to have in our tanks and reservoirs to reach harvest successfully.

During the spring we had 5 days with frosts and temperatures of -3° and -4°C that lasted for more than 4 hours. This was critical for all of the varieties grown there, and the Syrah was affected as well as the white varieties, resulting in lower fruit loads.

The summer can be characterized as unusually hot, with high temperatures of 25° and 26°C and spikes of up to 29°C . On the positive side, the zone has morning fogs that dissipate around midday and then return around 5:00 pm to lower the temperatures once again. This daily temperature oscillation makes it possible for the grapes to ripen slowly, which is what we want in order to obtain more potent aromas and more concentrated flavors as well as tremendous structure and volume on the palate.

The overall quality of the grapes was very good, which facilitated the work in the winery and made it possible to obtain the maximum quality from the fruit.

VINEYARDS

The vineyards destined to produce our Montes Outer Limits Syrah are located 9 km from the coast of the resort town Zapallar, and Montes is the only winery with production within the Zapallar Denomination of Origin in the coastal-most zone of the Aconcagua Valley. This area has soils that are predominantly high in clay. The lower sectors have sand at depth, while the higher sectors have shallow soils with medium texture.

The vines are trellised to vertical shoot position and fruit load is regulated to obtain more concentrated grapes. The coastal steppe climate in this sector results in very significant concentration, which is evident in the wine's structure, color, and tremendous aromatic intensity.

VINIFICATION

The grapes are hand picked into 12-kg boxes early in the morning to keep the grapes at the lowest possible temperatures. They are then transported to our winery in refrigerated containers to ensure that they are still cool and fresh upon arrival. Once there, the bunches are carefully selected prior to being destemmed and submitted to a 5-day pre-fermentation maceration. The first extraction of color takes place during this phase.

After the maceration period, yeasts are added to initiate the fermentation, which takes place at 26° – 28°C over the course of 10 days. The new wine is then held on its lees for an additional 5 days, after which time it is separated from the solids and moved to stainless steel tanks, where it decants. A portion of the clean wine (35%) is then racked to second-use oak barrels, and the rest is held in ovoid tanks until it is time for blending and bottling.

The wine is filtered using sterile membranes prior to bottling to ensure a long and healthy life in the bottle.

BASIC ANALYSIS

Alcohol	14.5%
pH	3.6 g/L
Total Acidity (H ₂ SO ₄)	3.67 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.6 g/L
Residual Sugar	3.0 g/L
Free SO ₂	28 mg/L

TECHNICAL SHEET

Denomination of Origin: Aconcagua Costa / Zapallar

Vineyard Yields: 6 tons/ha

Filtering: Through sterile membrane cartridge filters.

Grape Variety: 100% Syrah

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

SUGGESTIONS

Cellaring Recommendations: Store in a cool, dry place at no more than 17°C and away from sources of light.

Recommended Serving Temperature: 18°C

Decanting: Ideally for 30 minutes prior to serving.