



## Montes Limited Selection, Leyda Valley Sauvignon Blanc 2017

### PRODUCER

Montes was established in 1988 by Aurelio Montes, Douglas Murray, Alfredo Vidaurre and Pedro Grand, with the aim of producing the best wines in Chile from the best regions. We have long admired Montes and what they have done for Chilean wine over the past three decades. Their wines are consistently good because they are meticulous throughout the entire production process. Montes owns 800 hectares of vineyards in Apalta and Marchigüe located in Colchagua Valley as well as a single vineyard Zapallar, located in coastal Aconcagua Valley.

The Limited Selection wines are classic examples of matching the variety or blend to an area. The grape growers and winemakers are given carte blanche to take outstanding fruit and come up with some wholly individual wines that are perfect expressions of site.

### VINEYARDS

The Sauvignon Blanc grapes come from selected vineyards in the Leyda Valley, a subregion of San Antonio Valley. Vineyards in Leyda are located a mere 7km from the coast and the resultant wines are highly aromatic with racy acidity, minerality and touch of savouriness. All these characteristics are superb for Sauvignon Blanc. All grapes were hand harvested.

### VINTAGE

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. This, in addition to 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 and caused an early increase in sugar levels, although there was no significant drop in natural acidity or rise in pH. Proper canopy management preserved the typical varietal aromas in the skins.

### VINIFICATION

Grapes were cold soaked at 10°C for 6-12 hours to extract aromas and then fermented in temperature controlled stainless steel tanks between 12°C-13°C for approximately 20 days. The wine was kept in contact with its lees to add roundness on the palate.

### TASTING NOTES

This wine has an aromatic profile, typical of the Leyda Valley, with a blend of fresh pineapple, white peach and passion fruit along with floral and citrus notes, and a hint of asparagus in the background. The palate is fresh and crisp with an impressive attack. This is a light Sauvignon Blanc with a long, fresh finish.



### VINTAGE INFORMATION

<b>Vintage</b>	2017
<b>Region</b>	Leyda
<b>Grape Varieties</b>	100% Sauvignon Blanc
<b>Winemaker</b>	Aurelio Montes Jnr
<b>Features</b>	Sustainable, Vegan, Vegetarian
<b>Closure</b>	Screwcap
<b>ABV</b>	13.5%
<b>Residual Sugar</b>	1.88g/L
<b>Acidity</b>	4.41g/L
<b>Wine pH</b>	3.37
<b>Bottle Sizes</b>	75cl