



Montes Limited Selection, Casablanca Pinot Noir 2014

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

Grapes come from the Casablanca Valley, Chile's first cool climate region. The vineyards are 25-30km away from the Pacific Ocean and as a result, morning fog and cool breezes extend ripening allowing for the development and retention of delicate aromas and acidity especially important for making fine Pinot Noirs. All grapes were hand harvested.

VINTAGE

The season began with concern about the effects of the frosts that affected Chile in September. However, budbreak, flowering and veraison occurred as normal. In the early months of 2014, the maximum temperatures were higher than normal, while the minimum temperatures were lower than usual. The dry summer brought harvest forward, starting on the 14th of March and finishing on the 4th of April. There were approximately 30% lower yields of Sauvignon Blanc than in a normal year. The aromatic intensity of the Sauvignon Blanc is unprecedented, thanks to the healthy harvest with high concentration; grapes that normally weigh 1 gram came in weighing just 0.7 grams.

VINIFICATION

The grapes were cold soaked at 7°C for five days to extract aroma and colour, especially important for thin-skinned Pinot Noir. After that, the grapes were fermented in temperature controlled stainless steel tanks and then kept on their skins to give structure and colour for another 15-20 days. After malolactic fermentation, 40% of the final blend was aged in French oak barrels for six to seven months.

TASTING NOTES

Bright ruby red in colour, the nose of this Pinot Noir is very fruity with aromas of raspberries, strawberries and cherries along with a floral touch and some well-integrated oak. The light-bodied palate is delicate and fresh with soft and silky tannins and excellent acidity. The red fruit reappears along with a touch of anise and the finish is perfumed and fresh with good balance and pronounced varietal characteristics.



VINTAGE INFORMATION

Vintage	2014
Region	Casablanca
Grape Varieties	100% Pinot Noir
Winemaker	Aurelio Montes Baseden
Features	Sustainable, Vegan, Vegetarian
Closure	Screwcap
ABV	13.5%
Bottle Sizes	75cl