



Montes Classic Series, Colchagua Merlot 2015

PRODUCER

Montes was established in 1988 by Aurelio Montes, Douglas Murray, Alfredo Vidaurre and Pedro Grand, with the aim to produce 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 25 years. Their wines are consistently good because they are meticulous throughout the entire production process. Montes own 800 hectares of vineyards in Apalta and Marchigüe located in Colchagua Valley as well a single vineyard Zapallar, in the coastal Aconcagua Valley. By this, they are able to retain full control of everything that is planted, cultivated and picked. The results are there for you to taste.

The fact that the 'Classic Series' is Montes' entry point says a lot about this estate. The wines are all from different regions that make the best example of the specific variety.

VINEYARDS

The grapes came mainly from the the most coastal part of the Colchagua Valley. Soil depth is predominantly moderate, with extremely variable amounts of granite, red clay, and little organic matter overall. The Merlot grows no more than 120 metres above sea level, with a north-northwest orientation. The vines are vertically positioned and double Guyot pruned. Vines are planted to a density of 5555 per hectare to obtain yields of approximately 10 tonnes per hectare.

VINTAGE

The 2014– 2015 season was average in terms of rain during the phenological ripening, when it is most needed. The winter was rainy enough that the water required for the season accumulated in the reservoirs. January was very cloudy in the valley, and February was clear and warmer than normal, which enabled harvest to begin in late February with crisp and aromatic skins, good concentration and balanced sugar and acidity.

VINIFICATION

The grapes were cold soaked at 10°C for five days to extract aroma and colour. After that, the grapes were fermented in temperature controlled stainless steel tanks for 12 days and then kept on their skins to give structure and colour. After malolactic fermentation, 45% of the final blend was aged in first-use French oak barrels for eight months to add complexity and roundness to the wine.

TASTING NOTES

Aromas of ripe black and red fruits, blackberries and plums on the nose intermingled with delicious notes of pastry and milk chocolate. A touch of spice harmonizes perfectly with light toasted notes from the French oak. Very well balanced with fresh acidity, medium body, well-rounded tannins, and a touch of fresh tobacco that lingers long on the finish.



VINTAGE INFORMATION

Vintage	2015
Region	Colchagua Valley
Grape Varieties	100% Merlot
Winemaker	Aurelio Montes Baseden
Closure	Natural Cork
ABV	14%
Residual Sugar	4.13g/L
Acidity	3.63g/L
Wine pH	3.51
Bottle Sizes	75cl