



MONTES ALPHA®
SPECIAL CUVÉE

CABERNET SAUVIGNON 2021

VINEYARDS

The Cabernet Sauvignon vineyards that produce our Montes Alpha Special Cuvée are located in the Colchagua Valley, at our Finca de Marchigüe estate. Marchigüe is generally flat with low to moderately steep hills. The soils are rather shallow (in some areas no more than 60 cm deep), with medium clay content and a high capacity for water retention. The Cabernet Sauvignon vineyards are located in the flatter areas of the vineyard, with a high proportion of rounded stones and red clay. The small amounts of Syrah and Carmenère that complement the wine are grown in parcels on moderate slopes where the natural vigour of the Syrah can be contained, while the Carmenère is able to ripen very well. All three varieties are planted at a density of 5,555 plants/hectare (2,250 plants/acre) and managed in a double Guyot system, yielding approximately 7,000 kg/ha (2.8 ton/acre).

HARVEST

Cabernet Sauvignon Harvest: 22 March–30 April. **Syrah Harvest:** 15 March–6 April. **Carmenère Harvest:** 28–30 April.

We came out of a relatively dry winter to rain concentrated in short bursts, but reaching a total of 300 mm at our Finca de Apalta, and close to 200 mm at Marchigüe. This availability of water, handled responsibly, allowed us to supply the vineyard until the grapes ripened, without passing through times of stress. Bud break and fruit set occurred on time and as expected, without suffering spring frost, all of which ensured the availability of high-quality bunches for harvest. Once veraison finished, there was significant rain in central Chile that brought with it a series of challenges in the vineyards, to promote the rapid ventilation and drying of the fruit. We were able to act quickly, allowing us to harvest healthy, high-quality grapes. After the February rains, March was cool and cloudy, slowing down ripening and concentrating the colour and aromas up to the moment we were ready to harvest. This started two weeks later than the previous year, and finished three weeks later than usual, because it was one of the coolest vintages in recent years.

VINIFICATION

The grapes were harvested by hand and transported to the cellar in 300 kg containers. A manual selection of the bunches was performed prior to destemming. Grapes of Montes Alpha quality macerated in fermentation tanks for 5 days, after which selected yeasts were added to begin the tightly controlled fermentation. The fermentation lasted for 7–10 days until the sugars were completely transformed into alcohol. Next, the wine was racked into both stainless steel and concrete tanks, maintaining the wine at the optimal temperature for malolactic fermentation, which may occur quickly or take up to 20 days. Once this second fermentation had finished, 60% of the wine is racked into French oak barrels, where it aged for 16 months.

TASTING NOTES

Deep ruby-red in colour. The nose highlights ripe fruit, prune, cherry, and fig. Notes of black pepper and graphite, and aromas that are the result of the time spent aging in barrels include blond tobacco, dark chocolate, leather, and a hint of mocha. On the palate the wine shows good structure and volume and is generous and complex with a long, elegant finish.



TECHNICAL SHEET

Denomination of Origin: Colchagua Valley, Chile.

Clone selection: Cabernet Clones – 169 and 46. Syrah Clones– 300 and 99. Carmenère Clones– GB01.

Filtering: Through cartridge filters prior to bottling.

Vineyard yields: 7 tons per hectare (2.8 tons per acre).

Grape variety: 85% Cabernet Sauvignon, 10% Syrah, 5% Carmenère.

Barrel ageing: 60% of the wine aged for 16 months in French oak barrels of first use.

BASIC ANALYSIS

Alcohol	14.5%
pH	3.48
Total Acidity (H ₂ SO ₄)	3.75 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.51 g/L
Residual Sugar	3.22 g/L
Free SO ₂	36 mg/L

SUGGESTIONS

Cellaring recommendations: Can be enjoyed now or cellared for at least 10 years. Store away from excessive light and humidity. Up to 15 °C (59 °F).

Recommended serving temperature: 17°-19 °C (62°– 66 °F).

Decanting: Recommended for 30 minutes.

Food Pairing: Highly recommended with red meats, stir-fried beef, spaghetti with Bolognese sauce, pork chops with Cabernet-mushroom sauce.