



MONTES ALPHA®

CABERNET SAUVIGNON 2023

VINEYARDS

The Cabernet Sauvignon vineyards earmarked for our Montes Alpha nestle in the heartlands of the Colchagua Valley, at our Apalta and Marchigüe estates. Both terroirs feature soils of granite origin with varying degrees of weathering, presenting notable variability in depth, clay content, and organic matter.

Apalta stands out for its marked heterogeneity, with sectors abundant in rounded stones influenced by eroded material from the mountain ridge. While soils are deep on the flat lands, they become thinner towards the foothills and at higher altitudes. Here, Cabernet Sauvignon is cultivated mainly on moderate slopes with deeper soils and medium water retention, achieving wines of great elegance, aromatic complexity, an intense colour.

Marchigüe, for its part, presents a flatter topography with gentle hills. Its soils are shallow, sometimes no deeper than 60 cm, with moderate clay content and high-water retention capacity. The vineyards are situated on plains characterized by the presence of rounded stones and red clay.

HARVEST

The season began with optimal water accumulation, after rainfall levels close to a 'normal' year. Following a predominantly cool start to spring, temperatures rose above historical averages towards the end of the season. Summer maintained this warm trend from the outset, with persistent heat spikes throughout almost the entire period. As autumn set in, the unusual heat persisted, with the warmest recorded start to the season in the country's viticultural history, and top temperatures exceeding 32°C, absolutely exceptional for the area.

VINIFICATION

The grapes were harvested by hand and transported to the winery in 300-kg bins. Rigorous bunch selection was carried out prior to destemming. Alcoholic fermentation extended for 12 to 15 days, until the transformation of sugars was complete. Subsequently, the wine was racked into stainless steel and concrete tanks to undergo malolactic fermentation under optimal temperatures, a process that can last up to 20 days. Once concluded, the wine began its 12-month ageing in French oak barrels, while a fraction was kept in concrete vats to preserve freshness, until final blending and subsequent bottling.

TASTING NOTES

This Cabernet Sauvignon exhibits a deep ruby-red colour, with violet hues, of great brightness and intensity. On the nose, it reveals itself as expressive and complex, with a predominance of ripe black fruits, such as blackberry and plum, interwoven with notes of black cherry. Its time in wood contributes elegant spicy touches, vanilla, cocoa, and subtle toast notes. On the palate, it is firm, enveloping, and medium to full bodied, with ripe, well-integrated tannins that denote a balanced structure. On the finish, black fruits persist alongside delicate notes of chocolate and coffee.



TECHNICAL DATA

Denomination of Origin: Colchagua Valley, Chile.

Clone selection: Clones 46C, 169, and others.

Filtering: Cartridge filtration prior to bottling.

Vineyard yields: 6 t/ha.

Grape varieties: 90% Cabernet Sauvignon - 10% Merlot.

Barrel ageing: 12 months in French oak barrels. 50% new.



SUGGESTIONS

Cellaring recommendations: Can be enjoyed immediately or cellared for at least ten years. Cool, dry place and away from light sources, no more than 18 °C.

Recommended serving temperature: 15 to 17 °C.

Decanting: Recommended for at least 30 minutes.

Food pairing: Highly recommended with red meats, Mongolian beef, spaghetti with Bolognese sauce, and lambchops with Cabernet and mushroom sauce.



BASIC ANALYSIS

Alcohol	14%
pH	3.53
Total Acidity (H ₂ SO ₄)	3.53 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.55 g/L
Residual Sugar	3.17 g/L
Free SO ₂	38 mg/L