MONTES
LIMITED SELECTION

PINOT NOIR 2023



VINEYARDS

The vineyards that produce grapes for our Montes Limited Selection Pinot Noir are located in the Casablanca and Leyda Valleys, sub-sectors of the Aconcagua Costa wine region. The vines are vertical shoot positioned, drip irrigated, and produce yields of 9,000–11,000 kg/hectare. The vineyards show excellent vegetative/reproductive growth balance, so adjustment of the crop load is unnecessary, meaning we only do minimal work on the canopy. This also allows us to obtain healthy, physiologically balanced grapes at harvest time. Casablanca is 25 km from the sea, and Leyda 9 km, bringing tremendous freshness, minerality, and typicity to this cool-climate wine. The soils of the Coastal Mountain Range are granite, with varying amounts of clay. This lends elegance and creaminess to the wine, showcasing the varietal character and potential of Pinot Noir along the Aconcagua coast.

HARVEST

10 March to 10 April.
Winter was wetter than the previous season's, then spring started with bouts of frost. Despite this, budburst was homogeneous and canopies developed healthy vigour. Spring was cold, followed by a dry but cool summer, thanks to the marine influence. Slow ripening delayed the harvest by about 10 days compared to the previous year's, but the end date of the Pinot Noir harvest was very similar to that of 2022, enabled by a dry summer that allowed us to wait for the slower ripening lots.

VINIFICATION

The grapes were hand-picked into 10/12-kg trays during the very early hours of the morning, to keep the temperatures low and protect aromas. Upon arrival at the winery, bunches were carefully selected, destemmed, and then submitted to a second berry selection. The grapes were gently dropped directly into open-top stainless steel tanks, where the grapes underwent a five-day pre-fermentation maceration at 7 ºC, to very gently extract colour and aromas. The temperature was then raised to allow native and commercial yeasts to begin the fermentation process. This lasted approximately seven days at 23º–25 ºC, with two pump-overs and punch-downs per day, to increase extraction, keep the skins at a good temperature, and encourage yeast action. Once fermentation was complete, the wine was removed from the tanks and the grapes gently pressed. The new wine underwent malolactic fermentation in stainless steel tanks. Some of the wine was aged in French oak barrels for 10 months, while the rest remained in stainless steel tanks. The wine was lightly filtered before bottling.

TASTING NOTES

The wine is a crystal-clear ruby-red colour. Its aromas are of fresh black fruit, such as blackberry and blueberry, with some red plum. There are notes of caramel and jam, nutmeg, toffee, and light toast. The palate is fresh, smooth and vibrant, with intense flavours and a prolonged finish.

BASIC ANALYSIS

Alcohol	14%
pH	3.5
Total Acidity (H_2SO_4)	3.2 g/L
Volatile Acidity ($C_2H_4O_2$)	0.5 g/L
Residual Sugar	2.3 g/L
Free SO_2	26 mg/L

TECHNICAL DATA

Denomination of Origin: Aconcagua Costa.

Clone selection: Clones 777, 667, 115.

Filtering: Through 3 and 1 micron membranes.

Vineyard yields: 9–11 tons per hectare (4–5 tons per acre).

Grape variety: 100% Pinot Noir.

Barrel ageing: 10 months in French oak barrels - 25% new.

SUGGESTIONS

Cellaring Recommendation: Store in a cool, dry place and away from sources of light. Ideally at 15 °C. Cellar for up to 8 years.

Recommended serving temperature: 14º–15 ºC / 57º–59 ºF

Decanting: Recommended, for at least 15 minutes.

Food pairing: Highly recommended with fettuccini Alfredo, soft and creamy soups (mushroom, chicken), veal chops, camembert cheese and mushroom risotto.