



MONTES[®] CLASSIC SERIES

CABERNET SAUVIGNON 2023

VINEYARDS

The vineyards are located at our Finca de Apalta and El Arcángel de Marchigüe estates in the Colchagua Valley. The two vineyards both have soils derived from granite at varying stages of decomposition, but they differ in aspect, soil rooting depth and level of organic matter, as well as geology, which makes them two contrasting and very interesting terroirs. Apalta's soil is characterized by its colluvial and alluvial origins, with varying depths and textures in the higher areas of the estate, and more homogeneity in the lower sectors because of the influence of the nearby Tinguiririca River. The Mediterranean climate gives us summers with cold nights and hot days, which helps slow grape ripening. Marchigüe has moderate slopes and shallower soils, primarily of colluvial origin, with angular stones at shallow depths. The climate is more extreme than Apalta's, with stronger wind and solar radiation, and lower levels of rainfall because of the proximity of the Coastal Mountain Range.

HARVEST

Starting with the beginning of the season, winter 2022 was quite different between regions. Basically, from the Cachapoal Valley southwards, rainfall levels were close to a good year, and in some areas of the Maule and Bío Bío Valleys it even rained more than normal. In the Colchagua Valley, specifically in our vineyards, rainfall was quite normal, reaching 548 mm at Apalta and 334 mm at Marchigüe, followed by a predominantly cool start to spring, with no major frost in the Central Valley. However, towards the middle and end of spring, the heat tended to rise, with days when temperatures rose well above the average for the season. Then came summer, which was warm from the very first days, quite different from previous harvests. Regarding thermal accumulation, it was higher than the previous season, mainly due to a higher buildup in March, which made the harvest a bit earlier; fortunately, picking was completed before the first rains, resulting in full grape maturity without phytosanitary problems, and excellent quality. The wines have a lot of complexity in the fruit, concentration, and freshness.

VINIFICATION

The harvest date was decided by tasting grapes in the field, following which they were picked and deposited into 300-kg bins. At the winery, bunches were selected and destemmed, then transferred to fermentation tanks. A cool maceration before fermentation extracted aromas and colour from the skins and lasted 2–3 days. Selected yeasts were then added to ensure a reliable fermentation and maintain must quality. Fermentation lasted approximately 12 days and took place at 27°–28 °C. After fermentation, the wine was racked and separated from the skins in order for malolactic fermentation to take place. Finally, 45% of the wine was aged in French oak for 8 months prior to bottling.

TASTING NOTES

Ruby-red in colour. The nose offers great expression of fruit, such as cherry, strawberry and plum, with a delicate touch of tobacco and vanilla. The palate is balanced, with silky tannins, medium body and an enjoyable finish.



TECHNICAL DATA

Denomination of Origin: Central Valley.

Clone selection: Clones 169 y 46C.

Filtering: Membrane filtered prior to bottling.

Vineyard yields: 9 ton/hectare (3.6 ton/acre).

Grape varieties: Cabernet-Sauvignon 85%;
Merlot 15%.

Ageing: 40% of the wine was aged for 8 months in French oak.

SUGGESTIONS

Cellaring recommendations: Store in a cool, dry place away from sources of light.

Up to 18 °C. Enjoy now or lay down for up to 5 years.

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

Decanting: Recommended for 15 minutes.

Food pairing: Highly recommended with braised beef with french fries, steak and eggs, paella, cannelloni and lasagna.



BASIC ANALYSIS

Alcohol	14%
pH	3.48
Total Acidity (H ₂ SO ₄)	3.36 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.54 g/L
Residual Sugar	2.85 g/L
Free SO ₂	31 mg/L