



MONTES® Twins

RED BLEND 2021

35% CABERNET SAUVIGNON - 30% SYRAH
25% CARMENÈRE - 10% TEMPRANILLO

VINEYARDS

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The Colchagua Valley vineyards have soils derived from granite at differing stages of decomposition, with extensive areas of medium-depth red clay and low levels of organic material. This type of soil has moderate water retention, as it comprises stones and alluvial sediment.

Our Cabernet Sauvignon grows on flat soils at slight inclines, with a north-west orientation. The vines are trained to vertical shoot position and double Guyot pruned, with shoots no more than 100 cm (40 inches) long. The Syrah comes from our Apalta estate where heterogeneous soils have been shaped over time by both the nearby Tinguiririca River and alluvial and eroded material from higher up the mountainside. The Syrah grows on steep slopes (45°) of moderate depth.

The Carmenère also comes from Apalta, and grows on flat sites in deep soils with moderate water retention.

At the beginning of January, leaves closest to bunches were stripped in order to expose the grapes to the sunlight, allowing them to ripen evenly and achieve good parameters of acidity and phenolic potential.

The Tempranillo comes from our Marchigüe estate, where it grows in flat sectors with an interesting mix of stones and clay in the first 60 cm of soil.

HARVEST

Cabernet Sauvignon harvest dates: 29 March–29 April. **Carmenère harvest dates:** 26

April–2 May. **Syrah harvest dates:** 12–13 April. **Tempranillo harvest dates:** 13–19 April.

We came out of a relatively dry winter to rain concentrated in short bouts, which totalled 300 mm at our Finca de Apalta estate, and close to 200 mm at Marchigüe. —a figure we haven't seen in more than 10 years. This availability of water, handled responsibly, allowed us to supply the vineyards until grapes ripened, without passing through times of water stress. Budbreak and fruit set occurred on time and as expected, without spring frost, all of which ensured the availability of high-quality bunches for harvest. Once veraison finished, significant rain fell across central Chile that required rapid work in the vineyards to help ventilate and dry the fruit. We were able to act quickly, ensuring a harvest of healthy, high-quality grapes. After the February rains, March was cool and cloudy, slowing down ripening and directly influencing the fruit, by concentrating colour and aromas.

VINIFICATION

The grapes were harvested into 300-kg containers then hand-selected at the winery. Once crushed, the grapes underwent cold maceration for 3–4 days at 10 °C; selected yeasts were then added to begin fermentation, which lasted 10–15 days. The wine was racked from its skins and remained in stainless steel tanks until malolactic fermentation was complete. Then 40% of the wine was aged in 225-litre French oak barrels of first use, for 10 months. Finally, the blend was made and the wine bottled.

TASTING NOTES

With a deep red colour and violet borders, the wine shows aromas of fresh fruit such as strawberry, red plum, and cherry. There are also clear notes of sweet spice vanilla, cinnamon, and nutmeg all mixing nicely with toasted notes of mocha coffee, dulce de leche, and something liqueur-like similar to cassis. The palate is fun, with medium body, nice freshness, and a pleasing finish thanks to the smooth tannins and a hint of sweetness at the end.



BASIC ANALYSIS

Alcohol	14.5%
pH	3.15
Total Acidity (H ₂ SO ₄)	3.68 g/lt
Volatile Acidity (C ₂ H ₄ O ₂)	0.5 g/lt
Residual Sugar	6.4 g/lt
Free SO ₂	31 mg/L



TECHNICAL DATA

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 of 3.0 and 0.65 microns, prior to bottling.

Vineyard Yields: 9 tons per hectare..

Grape Variety: 35% Cabernet Sauvignon; 30% Syrah; 25% Carmenère; 10% Tempranillo.

Barrel Aging: 40% of the wine aged for 10 months in first use French oak barrels.



SUGGESTIONS

Cellaring Recommendations: Can be enjoyed now or cellared for up to 6 years. 15 °C.

Recommended Serving Temperature:

17–19 °C (62–66 °F).

Decanting: Recommended, for at least 30 minutes.

Food Pairing: Unleash your most playful, daring side with this mix of red wines. Perfect to enjoy with red meat, pasta, pizza, friends and naturally in the company of #YourOtherSelf.