MONTES ALPHA®

CHARDONNAY 2023



VINEYARDS
The vineyards that produce our Montes Alpha Chardonnay are located in the Aconcagua Costa region. The closeness of the vines to the Pacific Ocean and the pronounced influence of the ocean breezes create ideal conditions for the slow and complete ripening of this Chardonnay. The highly varied soils, from sandy to loamy-clay texture, lend extraordinary complexity to the wine, with great cool-climate typicity, yet impressive aromatic expression on the palate. The most important clones used are Dijon 76 and clone 95; the first lends a lot of tropical fruit and citrus notes; the second gives the wine great body on the palate, thanks to the grapes' concentration. All the vines are vertically trained and drip irrigated. Yields tend to be less than 9,000 kg/hectare, with grapes well-distributed on the vines, allowing for very good ventilation and excellent health thanks to the cool temperatures throughout the ripening period.

HARVEST
The season began with a cooler spring and greater soil moisture in most vineyards, compared to recent years, promoting healthy plant development. January and February saw average temperatures higher than those in 2022. In March, temperatures dropped, and the characteristic morning fog—typically seen in February—arrived, resulting in slower ripening. The wines display fruity aromas, accompanied by well-balanced acidity, freshness, and good mouthfeel.

VINIFICATION
Grapes were hand-picked into 300-kg containers during the early hours of the morning, so they reached the winery at the coolest temperature possible. Upon arrival, the bunches were carefully hand-selected. Grapes for this Chardonnay were processed in three different ways: whole-cluster pressed; destemmed and pressed; or cold-macerated for a few hours. The three techniques have different objectives that help us adjust the aromatic extraction from the skins and the structure we want on the palate. However obtained, the juice was moved to a static decantation tank to allow debris to settle, cleaning the must. It was left for 24–48 hours before being racked to its final tank for alcoholic fermentation. The must was then inoculated with cereviceae yeast to start fermentation, which lasted approximately 25 days, at 13º–14 ºC. Approximately 30% of the wine was fermented in new oak barrels and remained there for 12 months post-fermentation before being blended and prepared for bottling. The wine was then protein- and tartaric-stabilized to ensure it remains in good condition and keeps its optimal appearance in the bottle. Before being bottled, it was also lightly filtered through sterile membrane filters for greater microbiological stability.

TASTING NOTES
It boasts an appealing medium gold hue. The nose immediately reveals its ripe tropical fruit character, with papaya and pineapple, while 12 months in barrel add delicate toasted notes, accompanied by hints of vanilla and dried fruit. On the palate, it strikes an excellent balance between freshness and body, with a prolonged and pleasant finish.

BASIC ANALYSIS

Alcohol	14%
pH	3.42
Total Acidity (H_2SO_4)	3.45 g/lt
Volatile Acidity ($C_2H_4O_2$)	0.38 g/lt
Residual Sugar	2.47 g/lt
Free SO_2	31 mg/L

TECHNICAL DATA
Denomination of Origin: Aconcagua Costa, Chile.
Clone selection: 76 and 95.
Filtering: Via 2 and 0.45 micron cartridge filters prior to bottling.
Vineyard yields: 9 tons/ha.
Grape variety: 100% Chardonnay.
Barrel aging: 30% of the wine aged for 12 months in French oak barrels.

SUGGESTIONS
Cellaring recommendations: May be enjoyed immediately, or aged for up to 10 years. Keep in a cool, dry place at no more than 15 ºC (59 ºF) and away from all sources of light.
Recommended serving temperature: 10–12 ºC.
Decanting: Not required but left to the consumer's preference.
Food pairing: This is a very versatile wine. It is highly recommended with salmon tartare, lobster, fresh shellfish, ripe cheeses, and with hot dishes such as crab gratin and mildly sauced white meats and pastas.