PURPLE ANGEL®

PURPLE ANGEL 2022



VINEYARDS

The vineyards dedicated to Purple Angel production are located in the Colchagua Valley, at our Apalta and El Arcángel de Marchigüe estates. The soils are of granite origin, varying in clay content, depth, and quantity of organic matter; most notably, they feature a broad array of stones—from fluvial to glacial in origin—which reflects the great diversity of terroirs across our vineyards.

Apalta possesses highly heterogeneous soils, with some zones showing marked influence of the nearby Tinguiririca River, while others are affected by alluvial deposits and material eroded from the top of the mountain ridge that defines the valley. Soils tend to be deep on the flat land and thinner in the foothills and at higher elevations. The Carmenère vines destined for Purple Angel are located in flat areas, where the soil's greater depth and moderate moisture retention suits the variety.

Marchigüe, for its part, presents flatter terrain and hills with low to medium slopes. Its soils are shallow—in some cases no more than 60 cm deep—with medium clay content and high water-retention capacity. The vineyards are situated in areas with the lowest slopes, planted at a density of 5,555 vines per hectare. They are managed using a double Guyot system, aiming for an approximate yield of 3.5 to 4.0 tonnes per hectare. The leaves closest to the bunches are severely thinned in early January to leave the fruit fully exposed; this allows us to achieve even ripening and more importantly to reduce the pyrazine levels typical of this variety.

HARVEST

In the Colchagua Valley, there was 50% less winter rainfall than the previous year's, as well as it being colder than other past cycles. No significant rainfall or early frost was recorded during spring. Cool temperatures continued in the summer, with only a few days of extreme heat.

VINIFICATION

Harvest began once grape flavours have reached their optimum levels. Picking was carried out by hand using 10-kg crates. The grapes were received at our Apalta winery and processed on the top floor of the building, where gravity is used transfer the fruit to the fermentation tanks below. Bunches were first selected before destemming, and after destemming a second berry selection was carried out to remove any green or dehydrated fruit.

Only grapes in top condition proceeded to the winemaking. Selected yeasts were added to ensure successful fermentation and to preserve faithfully the fruit's own characteristics. Fermentation lasted for 12 to 15 days, at controlled temperatures of between 26° and 28°C.

Once fermentation was complete, the wine was kept in contact with its skins for a period decided after daily tastings. The objective was for the wine to achieve good body on the palate and to extract all the positive characteristics provided by the skins. Subsequently, the wine was drained and separated from the skins and transferred to French oak barrels, 70% new and 30% second or third use, where it remained for 18 months before bottling.

TASTING NOTES

Deep red with violet hues, this Carmenère catches the eye with its attractive and elegant intensity. On the nose, it entices you with a combination of ripe black fruit, such as blackberry and plum, alongside notes of roasted red pepper and the sweet spice of clove and black pepper. Delicate layers of cocoa and tobacco also emerge, accompanied by a subtle touch of vanilla provided by the oak ageing. On the palate, it feels structured and balanced, with firm yet polished tannins and an acidity that brings freshness. Juicy dark fruit blends with spicy flavours, leading to a rounded and persistent profile. The finish is long and dignified, with hints of toasted coffee and a subtle balsamic nuance, inviting another glass. A Carmenère with character, complexity, and harmony.

BASIC ANALYSIS

Alcohol	14.8%
pH	3.43
Total Acidity (H_2SO_4)	3.75 g/L
Volatile Acidity ($C_2H_4O_2$)	0.61 g/L
Residual Sugar	3.06 g/L
Free SO_2	35 mg/L

TECHNICAL DATA

Denomination of Origin: Colchagua Valley.
Clone selection: Clones selected by Montes Wines in a joint project with the Pontificia Universidad Católica de Chile.
Filtering: Medium-grade filtration through micropore membranes.
Vineyard yields: 3.5 – 4.0 t/ha (1.4 - 1.6 t/acre).
Grape varieties: 92% Carmenère - 8% Petit Verdot.
Barrel ageing: 16–18 months in French oak barrels. 70% new.

SUGGESTIONS

Cellaring recommendations: In a cool and dry place. No more than 15°C and away from light sources. Ready to drink or cellar for up to 15 years.
Recommended serving temperature: 17º to 19º Celsius
Decanting: At least 1 hour.
Food Pairing: Highly recommended with red meats, rosemary lamb chops, pork ribs, and cannelloni.