



CABERNET SAUVIGNON-CARMENÈRE 2020

VINEYARDS

The vineyards that produce our Limited Selection Cabernet Sauvignon–Carmenère are located in two representative zones of the Colchagua Valley: Apalta and Marchigüe.

- Apalta is very heterogeneous, with some blocks strongly influenced by the nearby Tinguiririca River, and others that are the product of the erosion of the mountains high above. The soils tend to be deeper on the plain, and thinner at the foot of the mountains and on the higher slopes. For the Cabernet Sauvignon, the vines are planted at the foot of the mountains, on gentle slopes with thin soils of varying textures. For the Carmenère, the vines are planted on the plain, where the soils are deeper, with moderate moisture retention.
- Marchigüe is flatter, with slopes of low to medium rise. The soils are shallow, in some cases no more than 60 cm deep, with a medium level of clay and a high capacity for moisture retention. The Cabernet Sauvignon and Carmenère vineyards are located in zones with low slopes. Our vines are planted to a density of 5,555 plants per hectare (2,250 per acre) and are double Guyot-trained for a yield of approximately 9,000 kg/hectare (3.6 tons/acre). Leaves closest to the bunches of Carmenère vines are removed in early January to leave the grapes completely exposed, which allows us to achieve even ripening, and with good measurements of acidity and phenolic potential.

HARVEST

Cabernet Sauvignon harvest: 6 March–20 April. **Carmenère harvest:** 2–23 April.

The 2019–2020 season began with a very dry winter, just as we have been seeing for multiple seasons. The scarcity of water explains the significant decrease in yields, around 15–20%, impacting the final quality of the wines. Spring had no significant frost in our Colchagua vineyards, so they had excellent conditions for growth.

Summer saw high temperatures that accelerated the ripening of the grapes, resulting in an early start to white and red grape harvests—up to a month in some cases.

The low fruit yields in our vineyards meant bunches arrived at harvest with small grapes, which directly and positively affected the concentration of aromas, flavours, and colour in the case of the red wines, providing us with high-quality grapes for winemaking.

Both in our Apalta vineyards and at our Marchigüe property, we were able to harvest at the correct moment and in an orderly fashion, always guided by a tasting of the grapes, allowing us to accurately project the quality of the resulting wines.

VINIFICATION

The grapes were harvested by hand and transported to our winery in 300 kg containers. Bunches were manually selected prior to destemming. Grapes of Montes Limited Selection quality underwent maceration in fermentation tanks for 3 days, after which selected yeasts were added for a perfectly controlled alcoholic fermentation. This lasted 7–10 days, until the sugars in the grapes were completely transformed into alcohol. The wine was then racked into stainless steel and concrete tanks, retaining the wine under ideal temperature conditions for malolactic fermentation to occur (which can occur quickly or take up to 20 days). After this second fermentation, the wine was racked into French oak barrels where it remained for 10 months. A portion of the wine remained in concrete tanks, where it waited before forming part of the final blend, prior to bottling.

TASTING NOTES

An intense carmine-red colour, this newest vintage shows a generous nose with broad notes of ripe red and black fruit such as strawberry, cherry, plum, dried fig, and blackcurrant. The ageing in French oak barrels lends the wine notes of sweet spice, such as nutmeg, vanilla, chestnut, and a hint of smoke. The palate is balanced, medium-bodied, with great smoothness and vibrancy, and a long finish.



TECHNICAL DATA

Appellation of Origin: Colchagua Valley.

Clone selection: Cabernet Sauvignon: 169, 46C. Carmenère: Massal selection.

Filtering: Membrane filtered prior to bottling.

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

Grape varieties: Cabernet-Sauvignon 70%
Carmenère 30%.

Ageing: 47% of the wine aged in French oak barrels for 10 months.

SUGGESTIONS

Cellaring recommendation: Store in a cool dry place and away from sources of light, at 15 °C. Can be enjoyed now or cellared for 7 years.

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

Decanting: Recommended for at least 30 minutes.

Food pairing: Highly recommended with stir-fried beef, pork chops, spaghetti bolognese, lamb chops and mushroom risotto.



BASIC ANALYSIS



Alcohol	14.5%
pH	3.59
Total Acidity (H ₂ SO ₄)	3.63 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.59 g/L
Residual Sugar	4.06 g/L
Free SO ₂	26 g/L