



MONTES® CLASSIC SERIES

CHARDONNAY 2022



VINEYARDS

The vineyards that produce our Montes Classic Series Chardonnay are located in three regions: Colchagua, Curicó, and Maule, all of which are situated in the Central Valley. The different conditions at these locations are expressed in the wine, each one bringing its own character. All the vines are trained to vertical shoot position and drip irrigated (yielding no more than 11,500 kg/hectare), which allows us to obtain the desired quality and reach harvest with very healthy, evenly-ripened grapes.



HARVEST

7 March-7 April. The 2021–2022 season began with a winter of average rainfall and low average temperatures, giving way to a spring with low levels of precipitation in the coastal area, and greater levels in the Maule area, with a few minor episodes of frost. However, there was a good amount of water available in the soil at flowering. This occurred normally, although later we would see that in general the bunches were lighter than normal, lowering production volumes by about 10%. Summer was hot during January, without rain, but with a notable drop in night-time temperatures at the end of February, which was very favourable in terms of obtaining grapes with high potential for aromas and flavours. For our Chardonnay, harvest began around the same time as last year, and lasted one month. The grapes were of excellent quality for vinification, allowing us to work at our best in the winery.



VINIFICATION

Grapes were hand-picked into small 10-kg boxes, then selected to remove any underripe or damaged fruit before processing.

We employed two ways of crushing the grapes. We pressed whole bunches directly, without destemming, and transferred the juice obtained to a static decantation tank. We also destemmed some, and had them undergo cool pre-fermentation maceration at 9 °C (48.2 °F) for 2–6 hours, to extract aromatic precursors from the skins. The juice was then drained off to a static decantation tank and allowed to settle for 24 hours, before being racked to remove any heavy sediment.

Once the must was clean, we inoculated it with selected yeasts to initiate alcoholic fermentation, which lasted 12–20 days. The duration was directly linked to the activity of the type of yeast used, as well as temperature, which was strictly controlled at 12°–14 °C (53°–57 °F) to preserve aromatic qualities of the wine that would be lost at higher temperatures.

Upon completion of the fermentation process, the wine was immediately sulphured and allowed to settle for a couple of days before being racked into another stainless steel tank.

Our Montes Classic Series Chardonnay did not undergo malolactic fermentation, and just 30% of the wine was aged in first-use French oak for 6–8 months.



TASTING NOTES

This new vintage has a crystalline yellow colour with glints of green, making it very enticing visually. The diverse aromas have very good expression and include fresh tropical fruit, such as papaya, peach, and pink grapefruit, with a hint of honey on the finish. There are also elegant notes of vanilla and toast, nicely fitting with the fruit sensations. The palate is fresh, with rich acidity and minerality, and sensations that are vibrant and long-lasting, leaving behind a creaminess on the finish.



TECHNICAL SHEET

Denomination of Origin: Central Valley, Chile.

Clone selection: Clones 76 and 95.

Filtering: Membrane filtered prior to bottling.

Vineyard yields: 11.5 tons per hectare (4.6 tons per acre).

Grape variety: 100% Chardonnay.

Barrel ageing: 6 months in French oak barrels; 30% new.



SUGGESTIONS

Cellaring recommendations: Store in a cool, dry place at no more than 15 °C and away from sources of light and up to 6 years .

Recommended serving temperature: 12°–13 °C.

Decanting: Not required.

Food Pairing: Highly recommended with salmon ceviche, sea bass with sautéed mushrooms and rice, fettuccini Alfredo, conger eel soup, razor clams Parmesan.

BASIC ANALYSIS



Alcohol	14%
pH	3.3
Total Acidity (H ₂ SO ₄)	3.5 g/lit
Volatile Acidity (C ₂ H ₄ O ₂)	0.28 g/lit
Residual Sugar	1.8 g/lit
Free SO ₂	33 mg/Lt