



PINOT NOIR 2022

VINEYARDS

The vineyards that produce grapes for our Montes Limited Selection Pinot Noir are located in the Casablanca and Leyda Valleys, sub-sectors of the Aconcagua Costa wine region. The vines are vertical shoot positioned, drip irrigated, and produce yields of 9,000–11,000 kg/hectare. The vineyards show excellent vegetative/reproductive growth balance, so adjustment of the crop load is unnecessary, meaning we only do minimal work on the canopy. This also allows us to obtain healthy, physiologically balanced grapes at harvest time. Casablanca is 25 km from the sea, and Leyda 9 km, bringing tremendous freshness, minerality, and typicity to this cool-climate wine. The soils of the Coastal Mountain Range are granite, with varying amounts of clay. This lends elegance and creaminess to the wine, showcasing the varietal character and potential of Pinot Noir along the Aconcagua coast.

HARVEST

23 February–8 April.

Just as in previous years, this season we again confronted the same issue of a lack of water availability, as the autumn and winter saw very little precipitation. Spring had frosts of little importance, meaning flowering was normal, and bunches were well formed. As is the norm, summer was cool, with a large diurnal temperature range that meant a long ripening period and a very nice accumulation of aromatic precursors and good colour concentration in the skins.

VINIFICATION

The grapes were hand-picked into 10/12-kg trays during the very early hours of the morning, to keep the temperatures low and protect aromas. Upon arrival at the winery, bunches were carefully selected, destemmed, and then submitted to a second berry selection. The grapes were gently dropped directly into open-top stainless steel tanks, where the grapes underwent a five-day pre-fermentation maceration at 7°C, to very gently extract colour and aromas. The temperature was then raised to allow native and commercial yeasts to begin the fermentation process. This lasted approximately seven days at 23°–25°C, with two pump-overs and punch-downs per day, to increase extraction, keep the skins at a good temperature, and encourage yeast action. Once fermentation was complete, the wine was removed from the tanks and the grapes gently pressed. The new wine underwent malolactic fermentation in stainless steel tanks. Some of the wine was aged in French oak barrels for 6 to 7 months, while the rest remained in stainless steel tanks. The wine was lightly filtered before bottling.

TASTING NOTES

The wine presents a very clear ruby-red colour, typical of the variety. The predominant aromas are of fresh blue and black berries, including blueberry, blackberry, and plum. There is also a certain floral note, and hints of chocolate, mint, and cinnamon, that add a singular elegance to the wine. The 10 months spent in lightly-toasted French oak add subtle toasted notes, while also adding smoothness and complexity on the palate, which shows medium body and a long finish.



BASIC ANALYSIS



Alcohol	14%
pH	3.61
Total Acidity (H ₂ SO ₄)	3.45 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.5 g/L
Residual Sugar	2.6 g/L
Free SO ₂	27 mg/L



TECHNICAL DATA

Denomination of Origin: Aconcagua Costa.

Clone selection: Clones 777, 667, 115.

Filtering: Through 3 and 1 micron membranes.

Vineyard yields: 9–11 tons per hectare (4–5 tons per acre).

Grape variety: 100% Pinot Noir.

Barrel ageing: 35% of the blend remained in contact with French oak for 6–7 months. The rest remained in stainless steel tanks.



SUGGESTIONS

Cellaring Recommendation: Store in a cool, dry place and away from sources of light. Ideally at 15 °C. Cellar for up to 8 years.

Recommended serving temperature: 14°–15 °C / 57°–59 °F

Decanting: Recommended, for at least 15 minutes.

Food pairing: Highly recommended with fettuccini Alfredo, soft and creamy soups (mushroom, chicken), veal chops, camembert cheese and mushroom risotto.