



MONTES® CLASSIC SERIES

MALBEC 2013



BASIC ANALYSIS

Alcohol _____	13.5 %
Total Acidity (H ₂ SO ₄) _____	3.49 g/l.
Residual Sugar _____	2.35 g/l.
pH _____	3.52 g/l.
Volatile Acidity (C ₂ H ₄ O ₂) _____	0.48 g/l.
Free SO ₂ _____	0.025 g/l.

Interesting ruby red with a violet hue. Blackberries predominate on the nose, along with plums in syrup, pastry aromas, latte, milk chocolate, and an interesting floral component. The French oak blends nicely, lending an elegant touch of toast and a sweet sensation. The medium-bodied palate is well balanced, and the tannins are nearly imperceptible on the way to a long finish.

HARVEST

Harvest Period: April 12–May 16

Vintage Report: The weather during the 2012–2013 season began with a cooler-than-normal spring that delayed the onset of budbreak and flowering with respect to the previous season. December was also rather cold, and rain in the central zone resulted in a vigorous elongation of the berries that caused the bunches to be heavier. A cold January set veraison back, and rainfall put the quality of the most sensitive grapes at risk. Our Malbec comes from two very different spots in the Colchagua Valley with ripening at very different times. Despite February's unusually high temperatures (38° C / 100.4° F and higher), the windy conditions in Marchigüe kept the grapes cooler, and therefore they ripened more slowly than the grapes in Apalta, where the Malbec harvest begins. The grapes reached harvest in very good health with medium-sized and well-concentrated bunches.

VINEYARDS

The vineyards are located in the Colchagua Valley in our Apalta and El Arcángel de Marchigüe estates. The soils of these two interesting terroirs are derived from granite with differing degrees of weathering as well as a variety of slopes, effective rooting depths, organic matter content, and most importantly, types of geological influences in their formation.

Apalta soils are of colluvial and alluvial origin and are therefore of differing depths and textures in the higher sectors, although the soils in the lower areas tend to be more similar due to the influence of the Tinguiririca River. Apalta's Mediterranean climate produces summer nights that are quite cold in contrast to hot days, which encourages red grapes to ripen very slowly.

Marchigüe, in contrast, has moderate slopes and shallow soils that are basically of colluvial origin, evidence of which are the angular rocks and shallow depths. The climate tends to be more severe than Apalta's, with more wind and solar radiation and less precipitation due to its location in the Coastal Mountains. Vineyard density is 5,555 plants/hectare (2,250 plants/acre) to obtain yields of approximately 10 tons/ha (4 tons/acre). Irrigation is carefully calculated due to the variety's slow ripening, despite the fact that some berries tend to dehydrate and are removed prior to vinification.

TECHNICAL DATA

Denomination of Origin: Colchagua Valley

Clone Selection: 46, 43, 180, and others.

Oak Aging:
45% of the wine was aged for 8 months in first-use French oak.

Filtering:
By cartridge filters prior to bottling.

Vineyard Yield:
10 tons/hectare (4 tons/acre)

Grape Variety: 100% Malbec

SUGGESTIONS

Cellaring Recommendations: Drink now or hold for 6 years or more.

Recommended Serving Temperature:
17°–19° C / 63°–66° F

Decanting:
Recommended for 30 minutes prior to serving.

Food Pairing: Highly recommended with spaghetti with Bolognese sauce, cheese board, striploin steak with French fries, rice and strongly sauced dishes.