



# MONTES® CLASSIC SERIES

## MALBEC 2014



Intense ruby red color with a violet hue. Aromas of ripe red and black fruits predominate on the nose, accompanied by an elegant but evident floral note. Aromas of sweet spices that recall vanilla and notes of cherries in syrup pair very well with the aromas of butterscotch and mocha from the French oak that also lends a sweet sensation on the palate. Rich acidity balances this excellent wine with medium body and rounded tannins that deliver a persistent finish and a very pleasing palate.

### HARVEST

**Harvest Period:** April 4–May 19

The 2013–2014 season received several frosts in the second half of September that affected an extensive expanse of plantations across the country and only slightly reduced yields in some varieties, such as Malbec.

Due to the cold spring, the onset of the initial phenological stages was later than usual, although a subsequent increase in temperatures in early summer resulted in an acceleration of ripening and a sooner harvest than anticipated. This season's naturally low yields encouraged very good health in the grapes and good concentration of color and phenolic ripening.

### VINEYARDS

The grapes for this wine come from our property in Apalta and the Arcángel finca in Marchigüe. The soils are derived from granite in different stages of decomposition and vary in slopes, effective root depths, organic matter content, and types of geological influences in their formation, resulting in two very interesting terroirs.

Apalta is characterized by colluvial and alluvial influences, presenting zones that are diverse in their depth and texture in the upper sectors and more homogenous in the lower areas due to the influence of the Tinguiririca River. The Mediterranean climate features cold summer nights and hot days, which encourages slow ripening in the vineyards. The soils in Marchigüe are more moderate, shallower, and primarily of colluvial origin with the presence of angular rocks at shallow depths. The weather is more severe than in Apalta, with more wind and solar radiation and less precipitation due to its proximity to the Coastal Mountains.

### BASIC ANALYSIS

Alcohol _____	13.5°
Total Acidity (H2SO4) _____	3.41 g/l.
Residual Sugar _____	3.38 g/l.
pH _____	3.58
Volatile Acidity (C2H4O2) _____	0.57 g/l.
Free SO2 _____	0.022 g/l.

### TECHNICAL DATA

**Denomination of Origin:** Colchagua Valley.

**Vine Selection:** Clones 46, 43, 180 and others.

**Filtering:** Cartridge filtered prior to bottling.

**Vineyard Yield:** 10 ton/ha (4 ton/acre).

**Grape Variety:** 100% Malbec.

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

### SUGGESTIONS

**Cellaring Recommendations:** May be enjoyed now or cellared for at least six years.

**Recommended Serving Temperature:** 17°–19° C (62°–66° F).

**Decanting:** Recommended for 30 minutes.

**Food Pairing:** Highly recommended with spaghetti with Bolognese sauce, cheeses, steak with French fries, rice dishes with strong sauces.