



GRAPE-TO-GLASS

wines worth sharing

Montes 'Alpha' Syrah 2017

Grape Varietals: 90% Syrah, 7% Cabernet Sauvignon & 3% Viognier

Growing Region: Colchagua Valley - Chile

Owner / Chief Winemaker: Aurelio Montes

For over 30 years Aurelio and Montes wines has been a leading light of Chilean winemaking, producing consistently outstanding quality Syrah from their famous Colchagua Valley and one of the most respected wines of Chile. Montes craft varietal honest and technically sound wines, and this Chilean Syrah is a prime example.

After a seamless mix of traditional and modern vinification, with Aurelio co-fermenting a small parcel of Viognier. 55% of the wine was aged in French oak barrels for 12 months in first, second and third-use oak barriques. After barrel tasting and looking at the best blend for this vintage - Aurelio added a small percentage of Cabernet Sauvignon, which also originating from Apalta - and only having a soft filtering before bottling.

This 'Alpha' Syrah is crafted with selected grapes grown under their 'Sustainable Farming' philosophy. Where they leaves nature to do the job of irrigation through rain. Montes does not irrigate unless nature doesn't provide the vines a minimum amount of rain that has been determined each vine needs - so they only irrigate to compensate for any difference. Dry farming has proven to increase the final quality of their wines with riper fruit, more palate weight and most importantly decreasing their water use by up to 65%.

In your glass you are greeted with a rich plum-red colour, with a violet edge. The nose is intense promoting ripe dark berries, dried spices, black pepper-corn, along with tobacco, dark chocolate and a subtle touch of oak. The well-balanced palate is broad and engaging celebrating those dark fruit flavours, nicely infuse with local spices and deftly wrapped in smooth tannins, a defined structure, with good palate-weight, leading to a lingering elegant dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2018 Montes 'Alpha' Syrah has 14.5% Alc./vol. Decant for 30-45 minutes and serve in a generous glass at 17°-18°C.

Cellaring Potential:

With mild decanting this wine is drinking this coming season, plus will repay another 7 - 8 years.

Food Pairing Suggestions:

Perfect wine pairing with slowed cooked or bbq'd prime red meats, earthy pasta dishes with a wine sauce, classic pizza, kebabs, seasoned vegetarian dishes, plus aged hard cheeses - *enjoy*.

A highly defined Chilean Syrah, with an engaging character.

