



GRAPE-TO-GLASS

wines worth sharing

Montes 'Alpha' Carmenère 2019

Grape Varietals: 90% Carmenère & 10% Cabernet Sauvignon

Growing Region: D.O. Colchagua Valley - Chile

Owner / Winemaker: Aurelio Montes



This Montes 'Alpha' Carmenère is a pioneering style, made from selected grapes grown in the Colchagua Valley, sourced from their Marchigüe and Apalta vineyards, irrigated according to the 'Water Saving Winegrowing' system that Aurelio and his team have developed over several years of detailed research. This system allows them to determine the precise amount of water needed for each vineyard after the winter rains. Especially in particularly dry years when irrigation is essential. This has enabled Montes to reduce their irrigation water usage by 65% - while simultaneously improving the quality of their fruit.

Overall Aurelio was very happy with the growing season and the quality of fruit, producing ripe tannins, a good spectrum of fruit acidity, rich aromatics and generous palate flavours. As each of the hand-harvested parcels arrived at the winery, they were individually vinified with controlled traditional fermentation techniques. Then 55% of the wine was aged for 12 months in new, 1 and 2-year-old French oak barrels to give added structure.

On the hypnotic nose you have inviting aromas of ripe plums, black fruits all nicely infused with bitter cacao, cinnamon-coffee and subtle dried spice notes. The palate is generous and well balanced, with a confident structure of French oak and natural fruit tannins complementing the rich, earthy, dark berry flavours, while giving a defined direction for future ageing. This is a classic expression of Carmenère showcasing a dynamic personality and typicity, with good acidity which is nicely balanced by those generous dark fruits and velvet tannins that lead you to a memorable finish.

Treat yourself - this wine is definitely worth sharing.

This 2021 Brookfields 'Barrique Fermented' Viognier has 14% Alc./vol. Classic dry style. Chill gently and serve in a generously shaped wine glass at 9°- 10°C.

Cellaring Potential:

With mild decanting, this wine is drinking well this season; and will age well for another 6 - 7 years.

Food Pairing Suggestions:

Perfect wine pairing with bbq'd red meats, beef kebab or nachos, earthy pasta with a rich sauce, classic pizzas, mushroom ravioli and aged, hard cheeses - *enjoy.*

A classic expression of Chilean Carménère with an authentic typicity.

