



MONTES

Alpha Cabernet Sauvignon 2019



Category:	WINE		
Style:	RED WINE		
Variety:	CABERNET SAUVIGNON		
Region:	CURICO VALLEY		
Vintage:	2019		
Volume:	750ml		
Vineyard:	The Cabernet Sauvignon vineyards that produce Montes Alpha are located in the Colchagua Valley, primarily at our Apalta Estate, with additional sourcing from our Marchigüe property. The origin of the soils in these two areas is granite at differing degrees of decomposition. Both have considerable variation in clay content, depth, and quantity of organic matter.		
Vinification:	The grapes were harvested by hand and transported to the cellar in 300-kg containers. Manual selection of bunches was carried out before destemming. The grapes of Montes Alpha quality were macerated in fermentation tanks for 5 days, after which selected yeasts were added to begin the tightly controlled fermentation. Fermentation lasted 7-10 days, until the sugars were completely transformed into alcohol. Next, the wine was racked to stainless steel and concrete tanks, maintaining an optimal		
Appearance:	Deep ruby-red in colour, the wine is expressive and elegant.		
Bouquet:	Ripe red-fruit aromas predominating, such as dried plum, cherries in syrup, cassis, and fresh blackberry. There are subtle notes of mint and red pepper that express themselves delicately, with toast from the French oak and notes of tobacco and leather.		
Palate:	The palate is balanced, with good structure and controlled tannins, highlighting the notes of the oak and providing a long-lasting finish, very much in line with the nose.		
Cellaring:	5-10 Years		
Technical Analysis:			
Alcohol:	14.50%	pH:	3.6
Residual Sugar:	3.11g/l	Packaging:	12 x 750ml
Titrateable Acidity:	3.41g/l	Hancocks Product:	90376