



MONTES

Classic Malbec 2022



Category: WINE

Style: RED WINE

Variety: MALBEC

Region: CURICO VALLEY

Vintage: 2022

Volume: 750ml

Vinification: The grapes were harvested into 300-kg containers, then transported to the winery where they were hand-selected prior to crushing. They then underwent cool maceration for 3-4 days at 10°C prior to the addition of selected yeasts to begin alcoholic fermentation, which lasted 10-15 days. The wine was racked and remained in stainless steel until 100% malolactic fermentation was complete. Next, 45% of the wine remained in 225-litre French oak barrels for 10 months, before the final blending

Appearance: Deep red-violet in colour.

Bouquet: This new version of our Montes Classic Series Malbec shows great aromatic expression, with fresh black fruit like blueberry, plum and blackberry. There are certain floral aromas that appear together with aromas from the French oak, producing hints of nutmeg and cinnamon, as well as dulce de leche and toast from the barrels.

Palate: The mouth is consistent with the nose, with medium body and very silky tannins. The wine's finish is very long.

Cellaring: 3-6 Years

Technical Analysis:

Alcohol: 14.00%

pH: 3.54

Residual Sugar: 2.95g/l

Packaging: 12 x 750ml

Titrateable Acidity: 3.5g/l

Hancocks Product: 90629