

Ficha Técnica - Planilla Base

Fichas Técnicas

Nº	ITEM	COMENTARIO
1	Vino	MONTES
2	Cepa	Montes Cabernet Sauvignon Muse
3	Año	2020
4	Viñedo: Principales características de los viñedos en que se cosecha este vino (Máx. 924 caracteres)	The vineyard is located in the foothills of the Andes Mountains, in the area of Maipo Alto, where the weather conditions allow for the harmonious development of the grape's potential, with a special concentration of all of its qualities. Yields are between 5–7 tons per acre, with a natural balance in the production, where the alluvial soils have large quantities of rounded rocks deep down, low moisture retention, and poor levels of organic material. The proximity of the mountains allows for a very good regulation of the diurnal temperature range in summer, with cool mornings and nights that favour the slow and complete ripening of the grapes at harvest. The vineyard is trained to vertical shoot positioning and planted to a density of 5,555 plants per hectare.
5	Cosecha: Cómo estuvo la cosecha (Incluir fechas de cosecha) (Máx. 762 caracteres)	17–27 March. The season began with another dry winter, following the pattern of the past few years. However, the scarce rain provided sufficient moisture in the soil at budbreak. This allowed for good bud formation and shoot elongation, and even flowering as a consequence. The summer season was hot — hotter than the previous year— which explains why harvest began almost one month early. The strategic location of the vineyard at the foot of the Andes mountains provides cool summer nights that help naturally regulate the vineyard's temperature. Even in warm years, this promotes gradual, balanced ripening that gives us concentrated, flavourful grapes— ideal for our purposes that we have set out to achieve for this surprising wine.
6	Vinificación (Máx. 1026 caracteres)	The grapes were harvested into 8kg-containers in the cool, early morning hours. The bunches went through a selection prior to destemming, after which the grapes were also selected, removing any that were dried or green. The grapes were then dropped into the stainless steel tanks without crushing, as they are processed in the highest point of our winery in Apalta, and the fall into the tanks produces the necessary crushing to free the juice without damaging the seeds. The grapes remained at 9°C for at least 5 days, allowing them to release their colour and aromatic precursors. Fermentation lasted for 10 days, at temperatures between 27–30°C. A post-fermentation maceration lasted for no more than 10 days, adding roundness to the wines, which is often associated with malolactic fermentation that takes place during this time. The wine was then racked from its solids and statically decanted to clean it, then racked to French oak barrels where it remained for 18 months.
7	Notas de Cata (Máx. 584 caracteres)	This new vintage of our Montes Muse shows a deep carmine-red colour; by turning the glass tears start to fall slowly, an indication of concentration and body on the palate. The aromas reveal themselves in very distinct layers. On the one hand there are notes of red fruit, including cherry, plum, and strawberry, as well as blackberry and raspberries in syrup. There are also interesting notes from the wine's time spent ageing in oak barrels, with nicely balanced toast and notes of nougat and dulce de leche, as well as candied fruit and sweet spice. And just as the tears on the glass indicated, the palate is balanced and well rounded, with smooth tannins and the capacity to fill the mouth very well, and remain for a long time, delivering an elegant blend of aromas and flavours in a long finish.
8	Análisis Básico	
8.1	Alcohol (% GL)	14,00%
8.2	pH	3,5
8.3	Acidez Total (g/l ácido sulfurico)	3,9
8.4	Acidez Volátil (g/l ácido acetico)	0,7
8.5	Azúcar Residual (g/l)	3,3
8.6	SO2 Libre (g/l)	38
9	Información Técnica	
9.1	Denominación de Origen	Maipo
9.2	Selección de Clones / Selección de	CLON 412
9.3	Filtración	Filtración ligera por membranas antes de embotellar
9.4	Rendimiento del Viñedo	5-6 ton/há
9.5	Variedades de Uvas	100% Cabernet Sauvignon
9.6	Madurez en Barrica	18 months in French oak barrels, 70% first use and 30% second use+D19
10	Sugerencias	
10.1	Recomendaciones de Guarda	
10.1.1	Lugar	Store in a cool, dry place away from sources of light
10.1.2	Temperatura	At no more than 15°C
10.1.3	Tiempo	Up to 15 years
10.2	Temperatura Recomendada al Servir	15 a 17°C
10.3	Decantación	Ideally for 1 hour
10.4	Maridajes	