

# MONTES® Outer Limits®

MONTES BEYOND FRONTIERS



## Basic Analysis

Alcohol	14.5°
pH	3.53
Total Acidity (H2SO4)	3.58 g/Lt.
Volatile Acidity (C2H4O2)	0.55 g/Lt.
Residual Sugar	2.66 g/Lt.
Free SO2	33 mg/Lt.

## MONTES OUTER LIMITS CGM 2015 (50% Carignan + 30% Grenache + 20% Mourvèdre)

Deep, intense ruby red in color with violet nuances. Sweet aromas of ripe black and red fruits such as plums, blackberries, and figs predominate on the nose. Sweet spices, licorice, and black pepper underscore the undeniable character of Colchagua and meld perfectly with notes of dark chocolate, tobacco, and cinnamon from the French oak. The palate is smooth and ripe with balanced acidity that makes it juicy and very pleasing. Big bodied with good structure and nearly imperceptible tannins and a long, elegant finish.

**Harvest:** Harvest Date: April 1–30.

The 2014–2015 season is considered normal in terms of precipitation and the availability of water during the phenological stages that need it. The winter was “rainy enough” and provided the water necessary for the vines with strong criteria on restriction in the varieties that compose this wine. The spring did not present any significant frosts at our Apalta estate. Temperatures were particularly high during the summer, with historic spikes in March and an average temperature that was 1.5°C higher than any other in the past 10 years. The grapes reached harvest without major problems with dehydration and with good quality skins and color. It was a rather sunny year, with very good temperatures, which allowed the fruit to reach harvest in healthy condition with an excellent level of phenolic maturity.

**Vineyards:** The vineyards are located in the Colchagua Valley, approximately 55 km from the coast in the sub-valley of Apalta. The vineyards are planted with a south-east exposure on hillsides with slopes of more than 45°. The soils are of granitic origin with clay and weathering rock. The vines are trained using the “pole system” on terraces that enable us to increase plant density (14,000–16,000 plants/hectare) and decrease yields. The use of terraces reduces erosion and facilitates work during the season. Yields do not surpass 6,000 kg/ha, and minimal intervention in the vineyard is aimed at maintaining the foliage to facilitate even ripening.

**Vinification:** The grapes are hand picked into 14 kg bins and selected in the winery before being processed, to remove unripe and damaged berries. Cluster selection is followed by grape selection. After destemming, the grapes are sent to the crusher in different proportions, according to the vintage and the variety, and then gravity-fed into different tanks. Once this process is complete, dry ice is added to the tanks to enable maceration at 7°–8° C (45°–46° F) for approximately 3 to 5 days, to extract varietal aromas and color. The temperature rises naturally and fermentation begins with native yeasts that allow us to extract the full expression of the terroir. Fermentation is a gentle process that occurs at low temperatures (22°–25° C / 72°–77° F) and lasts 5 to 8 days, with manual punchdowns and pumpovers performed 3 times each day. When fermentation is complete, the wine remains with the skins for approximately 3 to 5 days to enhance the structure and tannins that sustain the color and aromas. The wine is then racked to barrels (20% new) for malolactic fermentation and aged for 12 months.

## Technical Data

**Denomination of Origin:** Colchagua Valley.

**Clones Selected:** Carignan: Massal  
Grenache: 70-814-513-287  
Mourvèdre: 448

**Yield of Vineyards:** 6 tons/ha.

**Filtering:** 0.65 um membrane cartridge.

**Grape Varieties:** 50% Carignan, 30% Grenache and 20% Mourvèdre.

**Oak Aging:** 20% for 12 months in 1st-use French oak barrels. 80% in 2nd- and 3rd-use barrels.

## Suggestions

**Cellaring Recommendations:** Store in a cool, dry place at no more than 15°C (59°F) and away from sources of light.

**Recommended Serving Temperature:** 16° C (60° F)

**Decanting:** At least 20 minutes.

**Food Pairing:** Oven-roasted red meats with mushrooms or Bolognese-style lasagna.