

MONTES®

Outer Limits®

MONTES BEYOND FRONTIERS



SAUVIGNON BLANC OUTER LIMITS 2018



Our Sauvignon Blanc Outer Limits is light yellow in color and highly fragrant, with notes of passion fruit, guava, and pineapple. It once again reveals its Zapallar origin on the palate, with vibrant acidity, medium volume, and a very prolonged finish.

HARVEST

Harvest Date: 9th-28th April

The 2017–2018 season began with a normal winter and enough rainfall to reach harvest. The spring was free of any significant frosts that might have put production goals at risk. Both bud break and flowering began with a good amount of water in the soil, which enabled good canopies and good bunch integrity.

The summer was much cooler than usual, with many cold and completely overcast days with low oscillation between daytime and nighttime temperatures. These conditions remained until April, when the clouds began to clear around midday, enabling the grapes to reach the desired parameters for harvest.

The harvest of the upper zones of the vineyard began 30 days later than it did in the previous year, and the last section was harvested in the lower zones at the end of April, 20–30 days later than usual. Although ripening in this terroir is normally slow in comparison with other sectors of the Aconcagua Valley, this season the condition was even more exacerbated and resulted in extremely slow maturation in all of the varieties grown there. Therefore, the quality of the Sauvignon Blanc was exceptional, as the grapes were small with very concentrated aromas and firm, healthy skins.

VINEYARDS

The vineyards that produce the grapes for our Montes Outer Limits Sauvignon Blanc are located 7 km from the coast of the resort town, Zapallar. They are the only vineyards with the Zapallar Denomination of Origin, which is the most coastal zone of the Aconcagua Valley.

The soils in this area are high in clay content. The vines correspond to French clones 242 and 107 and American clone 1 and are double guyot trained with different orientations.

The coastal steppe climate is drier than other coastal climates in Chile. Furthermore, because it is one of the narrowest parts of Chile, it is significantly influenced by the Coastal Range, which has a unique effect on the temperature.

VINIFICATION

The grapes were hand-picked into 12-kg trays very early in the morning and transported to the winery in refrigerated containers to keep them at the lowest possible temperature. The bunches were then carefully selected, destemmed, and subjected to a cold soak (below 10°C) for 12–24 hours for optimal extraction of aromatic components from the skins.

The juice was drained and statically decanted for 24 hours, and then the clean juice was racked off the larger solids to its definitive tanks for fermentation.

The clean must was then inoculated with a combination of commercial *Torulaspora* and *Saccaromyces cerevisiae* yeasts to initiate fermentation. This combination of yeasts maximizes the extraction of aromatic compounds from the skins and greatly contributes to obtaining volume on the palate and complexity overall in the final wine.

Alcoholic fermentation took place over approximately 30 days at 10°–12°C (50°–54°F) to maintain strictly controlled fermentation kinetics. Once the fermentation was complete, sulfite was added to 100% of the wine to completely detain the yeast activity and protect the wine from oxidation. After defining the components of the final blend, the new wine was held on its lees for 6–8 months. The wine was prepared for bottling by stabilizing it against proteins with low doses of bentonite and then cold stabilizing it statically to allow the excess tartaric crystals to precipitate out. The wine was then filtered with sterile membrane filters to ensure a long and healthy life in the bottle.

BASIC ANALYSIS

Alcohol	13,5 %
pH	3,2
Total Acidity (H2SO4)	3,87 g/lit
Volatile Acidity (C2H4O2)	0,31 g/lit
Residual Sugar	2,4 g/lit
Free SO2	31 mg/lit

TECHNICAL DATA

Denomination of Origin:	Aconcagua Valley
Clone Selection:	Clones 1, 242, and 107
Filtering:	Sterile membrane cartridge
Vineyard Yields:	6 tons/ha
Grape Variety:	100% Sauvignon Blanc
Barrel Aging:	None

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: 9°–11°C (48°–52°F)

Decanting: Not required.

Food Pairings: Oysters (preferably Chilean black-bordered oysters), sea urchin al matico, shellfish in general (with or without iodine), salmon ceviche, carpaccio, and goat cheese bruschetta.