

MONTES WINES **2011 Purple Angel**

Tasting Notes

Purple Angel showcases the spicy touches typical of Carmenera, with ripe, gentle and soft tannins, it's a full bodied, dense, rich, structured wine that combines red berries, spicy black fruit and dark chocolate on the mouth with alluring raspberry, wild strawberry and blackberries aromas on the nose.

Food Pairing: Highly recommended with red meats. Pink roast lamb cutlets encrusted in rosemary, black pepper and salt flakes. Pork Ribs. Cannelloni.

Technical Data

Varietal: 92% Carmenera, 8% Petit Verdot
Alcohol: 14.7%
pH: 3.54g/L
Acidity: 3.42g/L
Region: Leyda Valley

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Montes Purple Angel 2011

Rated 97, James Suckling, July 22, 2014

"I love the crazy character of this carménère-based red with hints of petit verdot. Red chilli pepper character with hints of dark fruit, full body and very silky tannins."

Available through Vintages +578039

Rated 95, Natalie MacLean, May 10, 2014

"Purple Angel will make you feel as though you've gone to heaven aloft a cloud of sensory pleasure. Can one wine pack more flavour into the bottle? I'm skeptical. If you love full-bodied, juicy, fruit-forward wines, this is your apogee as it also has all of those other great hallmarks of superb wine: complexity, balance and finish. Yes please! Carmenerere food pairings: hearty meat dishes, grilled steaks, osso buco."

Available through Vintages +578039

Rated 93, Kim Marcus, Wine Spectator, May 31, 2014

"A fleshy red, with plenty of spicy notes behind the rich, well-sculpted dark plum, cherry and mocha flavors. Dark chocolate and caramel accents emerge on the finish, presenting some savory accents. Carmenère and Petit Verdot. Drink now through 2017."

Available through Vintages +578039

Rated 91, Luis Gutiérrez, wineadvocate.com, June 25, 2014

"The 2011 Purple Angel is Carmenerere with some 8% Petit Verdot to try to balance the low acidity of the Carmenerere: the Petit Verdot acting like the bones and the Carmenerere would be the meat. It has abundant black fruit aromas. There is a mix from two different plots of Carmenerere from Apalta (riper, more black fruit) and Marchigue (cooler, adding more peppery flavors and aromas) within Colchagua. It aged for 18 months in French oak barrels. This 2011 is still very young with roasted coffee aromas from the barrels, notes of mint, chocolate and fine-grained tannins, moderate acidity and a powerful profile. For a cool vintage like 2011, there is a remarkable absence of green aromas and flavors, achieved by low yields and managing irrigation. This is still very young and shows a primary, fruit-driven personality. It should age well and develop more complexity, as I saw in the 2003 and 2007 vintages. Drink 2015-2020..."

Available through Vintages +578039

Rated 90 & Value Rating: *1/2, John Szabo, WineAlign, May 1, 2014

"A big and rich, dense and ripe carmenere here from Montes, the winery's flagship bottling (with 8% petit verdot). It delivers a serious lashing of oak flavour in the dark chocolate and coffee fresh ground spectrum, while fruit is in the fully ripe black, and even blue fruit range. Tannins are big and abundant, chewy, and alcohol is hot at 14.5% declared - this is a wine of power and concentration ..."

Available through Vintages +578039

Rated 90, Michael Schachner, August 1, 2014

"Intense berry and spice aromas convey a sense of purity that's a bit generic. Although 2011 was a cool year by Chilean standards, this Carmenère-led blend is plump and voluminous in the mouth, but soft in the middle. Flavors of oaky cassis and herbs finish minty, green and chocolaty, with fresh acidity. Drink through 2018."

Available through Vintages +578039