

MONTES WINES **2015 Alpha Carmenere**

Tasting Notes

The Montes Alpha Carmenère is a deep and intense ruby red in color with bright violet nuances. The nose recalls ripe black berry fruit and plums with notes of black pepper and chocolate. The palate is especially smooth, well structured, and balanced with nicely rounded tannins and a long, pleasing finish.

Technical Data

Varietal: 90% Carmenère, 10% Cabernet Sauvignon

Alcohol: 14.5%

Acidity: 3.63g/L

pH: 3.6

Region: Colchagua Valley, Chile

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Montes Alpha Carmenere 2015

Rated 93 & Best Value Wine, Natalie MacLean, October 27, 2018

"The Carmenère wine grapes for Montes Alpha 2015 were sustainably dry farmed. This Carmenère (aka Merlot) is incredibly concentrated rich and deep with fleshy black plums that you can dive head first into. Just another phenomenal wine from Montes with dark plum, blackberry and dark chocolate flavours on the palate."

Available through Vintages +143230

Rated 92, James Suckling, May 29, 2017

"Very fine and beautiful with blackberry, rose petal and blueberry. Medium body, firm and silky. Pleasing wine. Drink now."

Available through Vintages +143230

Rated 91 & 3 Stars, Guia Penin, 2018

Available through Vintages +143230

Rated 88, David Lawrason, WineAlign, October 23, 2018

"This has a generous, almost sweet, candied cassis nose with all kinds of florality and some core meatiness. There is a mocha here as well. It is medium-full bodied, quite smooth and fairly dense, with considerable oak smoke on the finish. Very good length. Easy going, rather jammy red."

Available through Vintages +143230

Rated 88, Michael Schachner, Wine Enthusiast, November 1, 2017

"This opaque Carmenère opens with oaky, charred aromas of black fruits, coconut and burnt toast. The palate is full, meandering and ultimately heavy and extracted. Dark, toasty flavors of black fruits, resinous oak and vanilla finish with grabby tannins, spiky acidity and long-lasting blackened notes."

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