

MONTES **2016 Alpha Chardonnay**

Tasting Notes

Attractive, bright golden yellow in color. The intense, complex nose offers tropical fruit aromas such as pineapple, banana, and ripe mango, while pleasing notes of peaches and pears round out the fruity profile. The coastal climate is very much present in the subtle notes of grapefruit and white asparagus. The French oak also complements the aromatic profile with very elegant and well-integrated toasted notes that recall hazelnut and vanilla. Smooth attack on the palate with perfectly balanced acidity, resulting in a very fresh wine that also has generous volume. This Alpha Chardonnay ends with a long and elegant finish that invites another glass.

Technical Data

Varietal: 100% Cardonnay
Alcohol: 13.5%
pH: 3.33
Acidity: 3.92 g/L
Region: Aconcagua, Valley

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Rated 93, James Suckling, March 16, 2018

"This is a very serious chardonnay with pie-crust and cooked-apple character. Full body, tight and focused. Beautiful and long. Small percentage of new wood and malolactic fermentation. Excellent. Drink now."

Available through Vintages +390203