

# MONTES *Muse*

## CABERNET SAUVIGNON 2021

### VINEYARDS

The vineyard is located in the foothills of the Andes Mountains, in the area of Maipo Alto, where the weather conditions allow for the harmonious development of the grape's potential, with a special concentration of all of its qualities. Yields are between 5–7 tons per acre, with a natural balance in the production, where the alluvial soils have large quantities of rounded rocks deep down, low moisture retention, and poor levels of organic material. The proximity of the mountains allows for a very good regulation of the diurnal temperature range in summer, with cool mornings and nights that favour the slow and complete ripening of the grapes at harvest. The vineyard is trained to vertical shoot positioning and planted to a density of 5,555 plants per hectare.



### HARVEST

April 5<sup>th</sup> to 23<sup>rd</sup>. As experienced by almost all Chile's winemaking regions, the Maipo area had a winter of low rainfall; any recorded bouts of rain were rather short, but intense. However, the volume of water accumulated over the season was sufficient for the vines to reach harvest. The quantity of water in the soil during budding ensured good foliage development and flower formation. Rains at the end of the season were intense, with subsequent cold and cloudy weather delaying the start of the harvest and, in turn, extending its duration. This allowed us to obtain fruit with a high concentration of color and aromas—grapes of great quality with which to work towards our end goal.



### VINIFICATION

The grapes were harvested into 8kg-containers in the cool, early morning hours. The bunches went through a selection prior to destemming, after which the grapes were also selected, removing any that were dried or green. The grapes were then dropped into the stainless steel tanks without crushing, as they are processed in the highest point of our winery in Apalta, and the fall into the tanks produces the necessary crushing to free the juice without damaging the seeds. The grapes remained at 9 °C for at least 5 days, allowing them to release their colour and aromatic precursors. Fermentation lasted for 10 days, at temperatures between 27–30 °C. A post-fermentation maceration lasted for no more than 10 days, adding roundness to the wines, which is often associated with malolactic fermentation that takes place during this time. The wine was then racked from its solids and statically decanted to clean it, then racked to French oak barrels where it remained for 18 months.



### TASTING NOTES

Montes Muse 2021 has an enticing, deep ruby-red colour. The nose has pronounced aromas of red fruit, such as cherry and ripe strawberry, cassis liqueur, dried plum, and liquorice. Additionally, notes of dulce de leche and tobacco, characteristic of ageing in French oak, beautifully complement the aromatic profile. On the palate, it is balanced and very elegant, boasting medium body and well-balanced acidity. Silky tannins fill the mouth, leaving a fresh and lengthy finish.



## BASIC ANALYSIS



Alcohol	14,5%
pH	3.6
Total Acidity (H <sub>2</sub> SO <sub>4</sub> )	3.8 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> )	0.7 g/L
Residual Sugar	3.3 g/L
Free SO <sub>2</sub>	38 mg/L



## TECHNICAL DATA

**Denomination of Origin:** Maipo Valley, Chile.

**Filtering:** Lightly filtered through membrane filters prior to bottling.

**Vineyard yields:** 5-6 ton/ha

**Grape varieties:** 95% Cabernet Sauvignon, 2,5% Petit Verdot and 2,5% Cabernet Franc

**Barrel ageing:** 18 months in French oak barrels, 70% first use and 30% second use.



## SUGGESTIONS

**Cellaring recommendations:** Store in a cool place away from sources of light at no more than 15 °C and up to 15 years.

**Recommended serving temperature:** 15–17 °C

**Decanting:** Ideally for 1 hour.

**Food pairing:** The elegance and smoothness of Muse pairs perfectly with cuts of beef including prime rib, outside round, t-bone, or cube roll. If you want to enhance the flavours, game such as spit-roasted lamb, venison stroganoff, roasted boar with spices, or duck magret are ideal pairings. The wine also pairs very well with cheeses, including Parmesan, Grana Padano, or Comté.