

MONTES – LIMITED SELECTION – SAUVIGNON BLANC LEYDA – LEYDA VINEYARD – D.O. LEYDA VALLEY – PRODUCIDO Y EMBOTELLADO POR MONTES S.A. – TUTUQUEN S/N – CURICÓ – CHILE 13,5% 2010

VISUAL ANALYSIS: the wine is limpid and the shade is straw yellow with silver reflections; the fluency of the wine in the glass determines a normal structure.

OLFACTORY ANALYSIS: the groups of perfumes of the organoleptic exam are characterized by tomato leaf, lemon, grapefruit and wild flowers.

GUSTATIVE ANALYSIS: it is dominant the intense sensation of green pepper; we can also perceive a generous salivation, a good softness and an important structure. The balance of this wine is achieved when the salivation is encountering the structure just to enhance the sensation of the softness. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: aperitif

PERSONAL OPINION: a wide variety of scents at the nose is counterbalanced by a mix of lovely gustative parameters; in only one word: enjoyable!

MONTES – CHARDONNAY – D.O. CASABLANCA VALLEY – PRODUCIDO Y EMBOTELLADO POR MONTES S.A. – TUTUQUEN S/N – CURICÓ – CHILE 14% 2009

VISUAL ANALYSIS: the colour is straw yellow with greenish reflexes and there is a medium body.

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as a mango, table butter, white pepper, ripe banana and cheese.

GUSTATIVE ANALYSIS: we can identify an intense structure which is spreading all over the palate; the salivation is playing a good, the alcoholic dryness is lightened by the softness sensation and the final is with dry wood and cheese flavours. The gustative aromatic persistence is of 6 seconds.

WINE-FOOD COMBINATION: chicken Stroganoff

- The succulence of the meat is counterbalancing the alcoholic dryness of the wine
- The fatness of the sauce is counterweighing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the dish is pairing with the aromatic persistence of the wine

PERSONAL OPINION: lot of pleasures are automatically received during the olfactory analysis when you are smelling the wine in the glass. Many of the sensations perceived at the nose are reconfirmed in the palate where it is also possible to catch a very intriguing aftertaste.

MONTES ALPHA – CABERNET SAUVIGNON – D.O. COLCHAGUA VALLEY – PRODUCIDO Y EMBOTELLADO POR MONTES S.A. – TUTUQUEN S/N – CURICÓ – CHILE 14,5% 2009

VISUAL ANALYSIS: the wine is limpid, the colour is ruby with brick reflections and in the moment of swirling the wine in the glass, it is possible to detect a solid structure.

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that ripe plum, maraschino cherry, black olive, toasted cacao, coffee, elder and ivy are easily and pleasantly recognizable.

GUSTATIVE ANALYSIS: we can underline that this wine is almost balanced because there are a lovely softness, an interesting structure and a not dominant tannic note. Some salivation on the lateral sides of the palate is accompanying to a final which is chocolate and coffee flavoured. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: beef Goulash

- The spicy sensation (paprika) is neutralizing the softness of the wine
- The succulence of the meat is compensating for the astringency of the tannins of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

PERSONAL OPINION: for the keen taster, one of the great highlights of this wine is the deep ruby colour. Out of the glass, a range of perfumes is confirming the first enthusiasm of the drinker. The taste buds are filled up with a touch of everything at the right point, just to realise the excellent quality of the wine.

MONTES ALPHA – CARMENERE – D.O. COLCHAGUA VALLEY – PRODUCIDO Y EMBOTELLADO POR MONTES S.A. – TUTUQUEN S/N – CURICÓ – CHILE 14,5% 2009

VISUAL ANALYSIS: the wine is limpid, the colour is intense ruby and the structure is very good.

OLFACTORY ANALYSIS: as regards the odorous sensations, it is easy to perceive medicine, green pepper, vegetal note, green cherry and wild flowers.

GUSTATIVE ANALYSIS: the mineral note is dominant together with the alcoholic dryness; the tannin is astringent as much it is requested from the palate and the final is lightly bitterish. The gustative aromatic persistence is of 5 seconds.

WINE-FOOD COMBINATION: rare T-bone steak

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine

- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: an extensive range of sensations is available on both exams: olfactory and gustative; as a matter of fact, this wine is appealing to wine lovers and food-and-wine connoisseurship enthusiasts.

MONTES ALPHA – MERLOT – D.O. COLCHAGUA VALLEY – PRODUCIDO Y EMBOTELLADO POR MONTES S.A. – TUTUQUEN S/N – CURICÓ – CHILE 14,5% 2009

VISUAL ANALYSIS: the wine is limpid and the colour is ruby with purple reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity.

OLFACTORY ANALYSIS: we can perceive the following perfumes: herbs, grass, tobacco, black olives, sweet chocolate, blackberry and violet.

GUSTATIVE ANALYSIS: the alcoholic dryness is the first one and the mineral note is the second one. The softness is wood flavoured and final aftertaste is mixing wood and wild black fruits. The gustative aromatic persistence is about 5 seconds.

WINE-FOOD COMBINATION: underdone minute steak

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the alcoholic note of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a brilliant and vibrant colour is inviting you to extend your private investigation about this wine; smelling the wine takes you to simply live your everyday adventure in the world of wine odours and in the mouth a new range of sensations is designed exclusively to define the high quality of the wine.

MONTES ALPHA – PINOT NOIR – D.O. COLCHAGUA VALLEY – PRODUCIDO Y EMBOTELLADO POR MONTES S.A. – TUTUQUEN S/N – CURICÓ – CHILE 14% 2009

VISUAL ANALYSIS: limpid and transparent, garnet colour with orange reflections and not so thick as concerns the structure.

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are wild strawberry, black pepper, ripe cherry, sweet chocolate and blue rose.

GUSTATIVE ANALYSIS: we can detect a sufficient salivation and simultaneously an interesting softness; the tannin and the mineral note are not so relevant as the alcoholic dryness. The final is just a little bit sweet and berry flavoured. The gustative aromatic persistence is about 6 seconds.

WINE-FOOD COMBINATION: fettuccine carbonara

- The fatness of the bacon and the eggs is compensating for the salivation of the wine
- The succulence of the sauce is counterbalancing the alcoholic dryness of the wine
- The bitterish tendency of the parmesan is counterweighing the softness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the fettuccine carbonara is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the look of the wine's character is very fresh and aromatic, while the role played at the nose is based on softness and the absence of a structured tannin. Finally, the position assumed in the mouth is open to distinct, several and positive interpretations.

MONTES ALPHA – SYRAH – D.O. COLCHAGUA VALLEY – PRODUCIDO Y EMBOTELLADO POR MONTES S.A. – TUTUQUEN S/N – CURICÓ – CHILE 14% 2009

VISUAL ANALYSIS: limpid, intense ruby red, quite flowing.

OLFACTORY ANALYSIS: the olfactory bouquet is composed by an interesting variety of berries, blue rose, strawberry jam, sweet wood, toffee and rosemary.

GUSTATIVE ANALYSIS: it is perceivable a very good mineral taste together with a light and agreeable astringent note; the final is semi-sweet and berries flavoured. There is a consistent body, the right salivation and a well balanced structure. The gustative aromatic persistence is going on for 7 seconds.

WINE-FOOD COMBINATION: on every occasion

MY PERSONAL OPINION: if you are interested in some particular perfume, please smell this wine; if you would like to appreciate a good balance at the mouth, please you should taste this syrah; then, if you are planning to pair the wine with food, you have just to find out a good recipe coming from the international cuisine...even if my suggestion is to sipping this wine with your best acquaintances.