

FINAL HARVEST REPORT 2019

The season began with a trouble-free winter and standard temperatures, which brought around 320 mm of precipitation at Apalta. Irrigation started later in the season thanks to a rainy and fresh spring, which allowed us to keep water for the summer period.



For the whites, although February was warmer than usual, March saw fresh mornings and cold nights, which helped to preserve the acidity of both Sauvignon Blanc and Chardonnay. Both varieties were harvested in March and we obtained wines in line with expectations: fresh, aromatic, and more than up to standard on all measures.

In the Colchagua Valley, the summer was dry, with no rain that might have compromised the health of the red grapes — and warm, but without damaging extremes.

Thanks to controlled water stress between fruit set and veraison, the size of the berries was reduced, achieving a good pulp/skin ratio, extraordinary colour, concentrated, rich tannins and very good aromas. For the vintage of reds, there were no rainy spells in March or



April, which allowed us to wait for full phenolic maturity without the risk of disease affecting the quality of the wine.



The health and quality of the grapes, that gave us clean musts with great potential, was evidence of a year without damaging climatic events. In the Colchagua Valley, maturity was reached without delay. The Carmenere ripened slowly, but the expected result was achieved thanks to the valley's own extended, dry season which is ideal for this variety.

Having concluded the harvest and had preliminary tastings, we see a very high quality vintage for reds, albeit slightly reduced in volume. Without a doubt, 2019 will give us exceptional wines.



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