

BOTANICO 

Wine of the Month
**MONTES ALPHA
CARMENERE 2019**



By Glass *By Bottle*
\$15++ | **\$65++**

Deep carmine-red in colour. The nose is pronounced; aromas of ripe black fruit such as plum, blueberry, and blackberry predominate.

There are also spice notes of black pepper and nutmeg. The 12 months in French oak barrels show themselves with aromas of toast, dark chocolate, and vanilla.

The palate is smooth, with great body and balance, dairy notes such as toffee and yoghurt, then followed by a long finish.

VINEYARD

The vineyards that produce our Alpha Carmenère are located in two very important areas of the Colchagua Valley – Apalta and Marchigüe. (Chile)

VARIETY

90% Carmenère | 10% Cabernet Sauvignon