

MONTES

Purple Angel 2022

96 Points

The 2022 Purple Angel took grapes from Apalta and Marchigüe in Colchagua. Aged for up to 18 months—70% in new oak, the rest in used barrels designed specifically for this blend (the “Beta” barrel). With a dark profile, it opens with aromas of ash, spice, green pepper and black fruit, alongside tobacco and oak tones. Plush in texture with subtle grip, this is a complex, serious Carménère with a spicy core and dark expression. It’s far from jammy. The 2022 has personality and presence.

Joaquin Hidalgo - June 20, 2025

