



MONTES
Montes Alpha M 2021 - 95 Points

95 Points

Wine Spectator

This medium-bodied red deftly balances finesse and flare, offering layers of tobacco, cedar and spices around a suave-textured core of chocolate-covered cherry and plum tart flavors. Generous acidity enlivens the midpalate and finish....

- Aaron Romano



MONTES
Montes Alpha M 2021 - 94 Points

94 Points

Wine Advocate

The 2021 Alpha M is a delightful representation of this exceptional Chilean vintage, beginning with a dark-fruited bouquet enhanced by fresh sage, graphite and dried tobacco. The palate is elegant, refined and dynamic, closing with a balanced, spice-tinged finish that showcases a lifted texture and fine tannins.

- Matthew Luczy



MONTES
Alpha M 2021

93 Points

Wine Enthusiast

A wonderful nose of baking spices with balancing notes of blackberries and peppercorn is inviting and dense. This red comes from the sunny Apalta Valley and offers a rich and smooth palate of cinnamon and dark chocolate. Sip it slowly to enjoy its blueberry and blackberry layers, with dried herbs complementing the experience.

- Jessica Vargas



MONTES
Alpha M 2022

93 Points

VinousMedia.com

The 2022 Montes Alpha M was harvested in a cool, dry year. The nose reveals aromas of plum, blackberry and delicate spice, plus a touch of menthol. This is juicy with refined grip and a fruit-driven, lengthy finish. It has a precise and expressive style, sharpened by vintage conditions and the winery's ongoing refinement.

- Joaquin Hidalgo



MONTES
Montes Alpha M 2021 - 93 Points

93 Points

VinousMedia.com

The 2021 Montes Alpha M is sourced from the Apalta Vineyard in Colchagua. It's a blend of 80% Cabernet Sauvignon, 10% Cabernet Franc, 5% Merlot and 5% Petit Verdot that was aged for up to 18 months in French oak barrels (70% new). This purple wine delivers aromas of black fruit, undergrowth, herbs and currant with faintly oaky layers. Dry, rich and juicy, the firm tannins and expressive flavors contribute to a lasting finish. The nuances of the cold 2021 vintage enhance the palate.

- Joaquin Hidalgo