

MONTES

Wings Carmenère 2023

95 Points

The 2023 Carménère Wings, from Apalta in the Colchagua Valley, was aged for 18 months in French oak, 70% new. It opens with black fruit, ash, spice and blackberry, alongside a hint of native herbs. Oak frames the aromatics. The palate is slightly restrained and dry, with lightly grippy tannins that gain energy on the finish. The 2023 vintage makes it lighter than in previous years, reinforcing the line's already restrained style.

August 20, 2026

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