



MONTES TOSCANINI

URUGUAY

RESERVA FAMILIAR

Elaboration:

The grapes to make this varietal white wine are harvested first time in the morning, with the aim of keeping them at a low temperature and better preserving the freshness of the fruit. The time of harvest is determined by the acid-sugar ratio, evaluated by tasting the berry. Once in the cellar, the juice is gently extracted from the berries through subtle pressing. It is vatted so that it ferments at low temperatures, which do not exceed 16 ° C. This allows us to have a slow and controlled fermentation, so that it generates the most delicate secondary aromas and obtains an intense nose.

Harvest:

By hand, February 2021

Region:

Las Piedras

Yield per hectare:

12 Tn

Wine type:

White wine

Variety:

Sauvignon Blanc

Alcohol:

13% in Vol.

Total acidity:

4.5 g/L H₂SO₄

pH:

3.3

Residual sugar:

≥2g/l.



Tasting note:

Greenish yellow wine. Intense and fresh nose, with citrus and tropical notes. On the palate it presents itself with marked acidity and a light structure. A refreshing and pleasant wine.



MONTES TOSCANINI

URUGUAY

RESERVA FAMILIAR

Elaboration:

The grapes to make this young white wine are harvested first time in the morning, with the aim of keeping them at a low temperature and better preserving the freshness of the fruit. The time of harvest is determined by the acid-sugar ratio, evaluated by tasting the berry. Once in the cellar, the juice is gently extracted from the berries through subtle pressing. It is vatted so that it ferments at low temperatures, which do not exceed 16 ° C. This allows us to have a slow and controlled fermentation, so that it generates the most delicate secondary aromas and obtains an intense nose.

Harvest:

By hand, February 2021

Region:

Las Piedras

Yield per hectare:

12 Tn

Wine type:

White wine

Variety:

Chardonnay

Alcohol:

13% by Vol.

Total acidity:

4.4 g/L H₂SO₄

pH:

3.3

Residual sugar:

≥ 2g/lit.



Tasting note:

Pale yellow wine. Intense and fresh nose, with notes of melon, grapefruit and peach. On the palate it presents itself with very good acidity, slightly citric. With a wide and persistent mouth. A refreshing and easy to drink wine, characterized by its balance.



MONTES TOSCANINI

URUGUAY

RESERVA FAMILIAR

Elaboration:

For the elaboration of the pink Tannat, the moment of harvest is decided by evaluating the concentration of acids and sugars.

Once in the cellar, the must is quickly separated from the skins, to obtain the desired pale pink color. The must is settled to start the fermentation with a clear juice. The fermentation of the must is done at low temperatures, so that the work of the yeasts is slow and generates the desired aromas. It does not have malolactic fermentation. After the wine is stabilized and clarified, it is filtered to ensure its stability in the bottle.

Harvest:

By hand, February 2021

Region:

Las Piedras

Yield per hectare:

12 Tn

Wine type:

Varietal rosé

Variety:

Tannat

Alcohol:

13% by Vol.

Total acidity:

4.0 g/L H₂SO₄

pH:

3.45

Residual sugar:

≥ 2g/lit.



Tasting note:

Pale pink wine, bright and clean. On the nose it is intense, with notes of pear and raspberry. A wine with refreshing and balanced acidity. An expressive rose wine both on the palate and on the nose.



MONTES TOSCANINI

URUGUAY

RESERVA FAMILIAR

Elaboration:

For the Reserva Familiar Syrah, the harvest is 12 tons per hectare. Once the berries take color and begin to concentrate sugar, sampling begins and the berry is tasted to determine the time of harvest. This is decided when the perfect balance is obtained between the concentration of tannins and anthocyanins, sugar and acidity. Once the raw material is mature, it is transported to the cellar in crates to be vinified. The process begins with the grinding of the grapes, followed by fermentation and maceration in concrete vats. Once in the pools, it is pumped over twice a day to obtain the desired color and structure. This process lasts 10 days and is key to obtaining a fresh nose, a round mouth and optimal color.

Harvest:

By hand, March 2020

Region:

Las Piedras

Yield per hectare:

12 Tons

Wine type:

Red varietal

Variety:

Syrah

Alcohol:

13% by Vol.

Total acidity:

3.80 g/L H₂SO₄

pH:

3.75

Residual sugar:

≥2g /lt.

Oaked:

50% of the wine

Aging potential:

5 years



Tasting note:

In the glass, it is presented with a medium ruby color, bright and clean. In a first approach to the glass, it reveals its great aromatic intensity, in which there are fresh notes, blueberries and raspberries. On the palate it is a medium bodied wine. An elegant wine, of great permanence and that invites you to drink one more glass. After malolactic fermentation, 50% of the wine is aged for six months in oak.



MONTES TOSCANINI

URUGUAY

RESERVA FAMILIAR

Elaboration:

The time to cut the grapes in this wine is defined by tasting the berry, when the right balance between polyphenolic concentration, sugar concentration and acidity is reached. The grapes are harvested manually and transported to the winery in crates. The maceration and fermentation process lasts 10 days. During which two daily pump-overs are carried out. 100% of the wine undergoes malolactic fermentation, 50% of the wine undergoes a 6-month stage in oak.

Harvest:

By hand, March 2020

Region:

Las Piedras

Yield per hectare:

12 Tn

Wine type:

Varietal red

Variety:

Merlot

Alcohol:

13% in Vol.

Total acidity:

3.7 g/L H₂SO₄

pH:

3.60

Residual sugar:

≥2g/ lt.

Oaked:

50% of the wine

Aging potential:

5 years



Tasting note:

Intense ruby colored wine. Pleasant nose that presents notes of red fruits and dried fruits. On the palate, it is a wine with a medium structure, moderate acidity and round tannins. A very balanced and elegant wine.



MONTES TOSCANINI

URUGUAY

RESERVA FAMILIAR

Elaboration:

The time to cut the grapes in this wine is defined by tasting the berry, when the right balance between polyphenolic concentration, sugar concentration and acidity is reached. The grapes are harvested manually and transported to the winery in crates. The maceration and fermentation process lasts 10 days. During which two daily pump-overs are carried out. 100% of the wine undergoes malolactic fermentation, 50% of the wine undergoes a 6-month stage in oak.

Harvest:

By hand, March 2020

Region:

Las Piedras

Yield per hectare:

12 Tn

Wine type:

Red varietal

Variety:

Cabernet Sauvignon

Alcohol:

13% in Vol.

Total acidity:

3.8 g/L H₂SO₄

pH:

3.75

Residual sugar:

≥ 2g/lt.

Oaked:

50% of the wine

Aging potential:

5 years



Tasting note:

Intense purple wine. Interesting nose, presents notes of plums and different spices. In the mouth, it is of great structure and silky tannins. A wine that presents all the elegance and balance of the variety.



MONTES TOSCANINI

URUGUAY

RESERVA FAMILIAR

Elaboration:

The time to cut the grapes in this wine is defined by tasting the berry, when the right balance between polyphenolic concentration, sugar concentration and acidity is reached. The grapes are harvested manually and transported to the winery in crates. The maceration and fermentation process lasts 10 days. During which two daily pump-overs are carried out. 100% of the wine undergoes malolactic fermentation, 50% of the wine undergoes a 6-month stage in oak.

Harvest:

By hand, March 2020

Region:

Las Piedras

Yield per hectare:

12 Tn

Wine type:

Red varietal

Variety:

Tannat

Alcohol:

13% by Vol.

Total acidity:

3.9 g/L H₂SO₄

pH:

3.80

Reducing sugar:

≥2g/ lt.

Oaked:

50% of the wine

Aging potential:

5 years



Tasting note:

Bright, deep purple wine. With an intense nose, it presents notes of plums and blackberries. Once in the mouth, its body and silky tannins surprise. A balanced wine, with good acidity and an elegant and persistent finish.



MONTES TOSCANINI

URUGUAY

ELEGIDO

Elaboration:

The time to harvest in this wine is defined by tasting the berry, when the right balance between polyphenolic concentration, sugar concentration and acidity is reached. The grapes are harvested manually and transported to the winery in crates. The maceration and fermentation process lasts 15 days. During which two daily pump-overs are carried out. Process which will give us the most delicate aromas of fermentation, to obtain a young expressive wine with medium structure. 100% of the wine undergoes malolactic fermentation.

Harvest:

By hand, March 2019

Region:

Las Piedras

Yield per hectare:

15 Tn

Wine type:

Red blend

Variety:

Cabernet and Tannat

Alcohol:

13% in Vol.

Total acidity:

3.8 g/L H₂SO₄

pH:

3.70

Residual sugar:

≥2g/ lt.

Oaked:

No

Aging potential:

5 years



Tasting note:

Young pale purple wine with slight reddish tones. On the nose it is expressive, with pleasant fruity notes. On the palate it presents itself with a medium structure, sharp acidity and a long and expressive finish.



MONTES TOSCANINI

URUGUAY

ELEGIDO

Elaboration:

The moment of cutting the grapes in this wine is defined by tasting the berry, when the right balance between polyphenolic concentration, sugar concentration and acidity is reached. The grapes are harvested manually and transported to the winery in crates. The maceration and fermentation process lasts 15 days. During which two daily pump-overs are carried out. Process that is used to extract all the polyphenolic potential and thus be able to carry out a very good evolution in the oak barrel. 100% of the wine undergoes malolactic fermentation.

Harvest:

By hand, March 2019

Region:

Las Piedras

Yield per hectare:

12 Tn

Wine type:

Red blend

Variety:

Cabernet, Merlot and Tannat

Alcohol:

13% in Vol.

Total acidity:

3.6 g/L H₂SO₄

pH:

3.68

Residual sugar:

≥2g/ lt.

Oaked:

6 months

Thinning:

Yes

Aging potential:

7 years



Tasting note:

Deep red wine. On the nose it presents itself with intense fruity aromas on top of the aromas provided by the brief aging in oak. Wide and expressive mouth, acidity is present in its proper measure. A very balanced and elegant wine.



MONTES TOSCANINI

URUGUAY

CARLOS MONTES

Elaboration:

The grapes used for this Carlos Montes come from vineyards in the Las Piedras area, receiving cultural work is carried out from pruning to harvest to obtain a maximum of 10,000 kilos per hectare. The harvest is carried out when the tannins reach their full polyphenolic maturity and the acid sugar ratio no longer evolves favorably. The harvest is manual and at the time of vatting, selected yeasts are inoculated to obtain a regular and complete fermentation, temperatures of 25°, allowing slight temperature peaks, with extractive techniques of pumping over and delestage more than once a day. The maceration lasts between 18 to 20 days. It undergoes malolactic fermentation and subsequently a long process of clarification and natural decantation in a pool. Then it goes to the aging stage in oak barrels for twelve months. It is important to note that this wine has not received any sterilizing filtration treatment or physical-chemical stabilization prior to packaging, therefore throughout its evolution in the bottle it must produce small precipitates.

Harvest:

By hand, March 2020

Region:

Las Piedras

Yield per hectare:

10 Tn

Wine type:

Red blend

Variety:

Cabernet Sauvignon

Alcohol:

13% in Vol.

Total acidity:

3.9 g/L H₂SO₄

pH:

3.75

Residual sugar:

≥ 2g/lt.

Oaked:

Yes

Aging potential:

7 years



Tasting note:

Medium ruby colored wine. With a complex nose, it presents notes of prunes and spices. On the palate, it is broad and silky. A wine that presents the virtues of each of the varieties that make it up.



MONTES TOSCANINI

URUGUAY

CARLOS MONTES

Elaboration:

The grapes used for this aging Tannat come from vineyards in the Las Piedras area, receiving cultural work from pruning to harvest to obtain a maximum of 10,000 kilos per hectare. The harvest is carried out when the loss of turgor of the grains (typical of tannat) exceeds 60%, at which point the tannins reach their full polyphenolic maturity and the acid sugar ratio no longer evolves favourably. The harvest is manual and at the time of vatting, selected yeasts are inoculated to obtain a regular and complete fermentation, temperatures of 25°, allowing slight temperature peaks, with extractive techniques of pumping over and delestage more than once a day. The maceration lasts between 18 to 20 days. It undergoes malolactic fermentation and subsequently a long process of clarification and natural decantation in a pool. Then it goes to the aging stage in oak barrels for twelve months. It is important to note that this wine has not received any sterilizing filtration treatment or physical-chemical stabilization prior to packaging, therefore throughout its evolution in the bottle it must produce small precipitates.

Harvest:

By hand, March 2019

Region:

Las Piedras

Yield per hectare:

10 Tons

Wine type:

Red varietal

Variety:

Tannat

Alcohol:

13% by Vol.

Total acidity:

3.9 g/L H₂SO₄

pH:

3,75

Residual sugar:

≥ 2g/lit.

Oaked:

12 months

Aging potential:

7 years



Tasting note:

A clean, deep purple wine. Expressive and complex nose that gives us both fruit aromas and notes of oak aging, where ripe black fruits stand out on a coffee and slightly smoky background. In the mouth the complexity is maintained, it is intense and broad, with velvety tannins. A wine with a very good balance between the oak from the aging and the virtues of the Tannat.



MONTES TOSCANINI

URUGUAY

CRUDO

Elaboration:

The Crudo line are wines with minimal intervention. In this vinification, the winemaker seeks to reduce interventions to a minimum and allow the grape to express its full natural potential. By not adding sulfites, it is necessary to have a raw material of excellent quality to reach the desired organoleptic quality. For this, the vineyards are worked with cluster thinning and defoliation so that the clusters are healthy at the time of harvest. They all carry out malolactic fermentation. The wines do not have added clarifiers or stabilizers, therefore it is correct that there are sediments in the bottle. No filtering processes have been carried out. They are wines that are sensitive to temperature changes and it is recommended that they be consumed within two years of the harvest.

Harvest:

By hand, March 2021

Region:

Las Piedras

Yield per hectare:

7 Tn

Wine type:

Red varietal

Variety:

Tannat

Alcohol:

13% by Vol.

Total acidity:

3.4 g/L H₂SO₄

pH:

3.64

Residual sugar:

≥ 2g/lt.

Oaked:

No

Thinning:

Yes



Tasting note:

Deep, dark purple wine. With an intense nose, it presents notes of red and black fruits. Acidic and perfumed in the mouth, soft and round tannins. A very balanced and expressive wine.



MONTES TOSCANINI

URUGUAY

CRUDO

Elaboration:

The Crudo line are wines with minimal intervention. In this vinification, the winemaker seeks to reduce interventions to a minimum and allow the grape to express its full natural potential. By not adding sulfites, it is necessary to have a raw material of excellent quality to reach the desired organoleptic quality. For this, the vineyards are worked with cluster thinning and defoliation so that the clusters are healthy at the time of harvest. They all carry out malolactic fermentation. The wines do not have added clarifiers or stabilizers, therefore it is correct that there are sediments in the bottle. No filtering processes have been carried out. They are wines that are sensitive to temperature changes and it is recommended that they be consumed within two years of the harvest.

Harvest:

By hand, March 2021

Region:

Las Piedras

Yield per hectare:

7 Tn

Wine type:

Red blend

Variety:

Tannat, Syrah,
Cabernet Franc and Merlot

Alcohol:

13% by Vol.

Total acidity:

3.3 g/L H₂SO₄

pH:

3.65

Residual sugar:

≥ 2g/ltr.

Oaked:

No

Thinning:

Yes



Tasting note:

Deep ruby colored wine. Expressive nose that presents notes of raspberries, jams and red fruits. The palate is wide and elegant, with round tannins and moderate acidity. A balanced wine with a long finish.



MONTES TOSCANINI

URUGUAY

CRUDO

Elaboration:

The Crudo line are wines with minimal intervention. In this vinification, the winemaker seeks to reduce interventions to a minimum and allow the grape to express its full natural potential. By not adding sulfites, it is necessary to have a raw material of excellent quality to reach the desired organoleptic quality. For this, the vineyards are worked with cluster thinning and defoliation so that the clusters are healthy at the time of harvest. They all carry out malolactic fermentation. The wines do not have added clarifiers or stabilizers, therefore it is correct that there are sediments in the bottle. No filtering processes have been carried out. They are wines that are sensitive to temperature changes and it is recommended that they be consumed within two years of the harvest.

Harvest:

By hand, March 2020

Region:

Las Piedras

Yield per hectare:

7 Tn

Wine type:

Red blend

Variety:

Tannat, Syrah,
Cabernet Franc and Merlot

Alcohol:

13.8% by Vol.

Total acidity:

3.70g/ L H₂SO₄

pH:

3.78

Residual sugar:

≥ 2g/ltr.

Oaked:

8 months

Thinning:

Yes



Tasting note:

Dark purple wine, deep and bright. Very expressive and complex on the nose, with notes of ripe black fruit and raisins, along with the aromas that barrel aging gives us, such as vanilla, coffee and chocolate. In the mouth it is of great structure, wide and unctuous. Medium acidity. Long and elegant finish in the mouth.



MONTES TOSCANINI

URUGUAY

CRIADO EN ROBLE

Elaboration:

For the Criado En Roble line, the raw material is obtained from selected plots, worked throughout the year to reach the expected quality for obtaining an expressive and concentrated wine like those of the line. 8 tons per hectare are harvested. The grapes are transported to the winery in crates, taking care that the berries arrive in optimal conditions. In the cellar they are macerated and fermented for more than 20 days. Temperatures vary between 24° and 26°. They receive 2 daily pump-overs. The wines undergo malolactic fermentation and are then left to rest. Once it is stabilized and clarified, the aging stage begins in French oak barrels for 15 months. At this stage the wine acquires all the characteristics of the oak, which will later be reflected in the glass. Finally, the wine goes through a stage of aging in the bottle, where all its virtues are refined.

Harvest:

By hand, March 2019

Region:

Las Piedras

Yield per hectare:

8 Tn

Wine type:

Blend Red

Variety:

Tannat, Syrah and Merlot

Alcohol:

14% by Vol.

Total acidity:

3.8 g/L H₂SO₄

pH:

3.65

Residual sugar:

≥2g/ lt.

Oaked:

15 months

Thinning:

Yes

Aging Potential:

10 years



Tasting note:

A deep red blend, with spectacular aromas where ripe fruits stand out, along with the aromas provided by aging for 15 months in French oak barrels, such as tobacco and coffee. In the mouth, the structure and intensity are surprising, with ripe tannins and a persistent finish.



MONTES TOSCANINI

URUGUAY

CRIADO EN ROBLE

Elaboration:

For the Criado En Roble line, the raw material is obtained from selected plots, worked throughout the year to reach the expected quality for obtaining an expressive and concentrated wine like those of the line. 8 tons per hectare are harvested. The grapes are transported to the winery in crates, taking care that the berries arrive in optimal conditions. In the cellar they are macerated and fermented for more than 20 days. Temperatures vary between 24° and 26°. They receive 2 daily pump-overs. The wines undergo malolactic fermentation and are then left to rest. Once it is stabilized and clarified, the aging stage begins in French oak barrels for 15 months. At this stage the wine acquires all the characteristics of the oak, which will later be reflected in the glass. Finally, the wine goes through a stage of aging in the bottle, where all its virtues are refined.

Harvest:

By hand, March 2017

Region:

Las Piedras

Yield per hectare:

8 Tn

Wine type:

Red varietal

Variety:

Tannat

Alcohol:

14% in Vol.

Total acidity:

3.90 g/L H₂SO₄

pH:

3.70

Residual sugar:

≥2g/ lt.

Oaked:

15 months

Thinning:

Yes

Aging Potential:

10 years



Tasting note:

Intense garnet color. On the nose it presents a complex aroma. Where jams, ripe black fruits and smoked aromas stand out. On the palate it is elegant with moderate acidity. A tannat with a good structure, with the presence of the characteristic tannins of the variety. A wine with a lot of body and roundness. Lingering finish. Very balanced and seductive wine.



MONTES TOSCANINI

URUGUAY

GRAN TANNAT

Elaboration:

El Gran Tannat, the winery's icon wine, which has represented us in official competitions, both national and international, and which has given us countless satisfactions.

The vineyard plots for the production of this wine are finely selected and receive the most delicate work throughout the year so that the raw material is in excellent condition. The vines are thinned to ensure that the yield per hectare does not exceed 6 tons. The time of harvest is determined once the grape reaches the highest point of polyphenolic maturity possible. The harvest is 100% by hand and it is transported to the cellar in crates, where it will receive the greatest oenological care. Once it is in the tank, the maceration will begin to extract all the compounds that were sought with the work in the vineyard. The maceration lasts more than 22 days, at controlled temperatures and undergoing intense pumping over and delestage. The Gran Tannat undergoes malolactic fermentation and is then left to rest in concrete vats to undergo a natural clarification and stabilization process. This process is long-lasting and very delicate. Then it will be aged in the best oaks barrels in the winery, where it will remain for 18 months. Finally, it goes through a period of aging in the bottle, so that it always meets expectations when tasting this Gran Tannat.

Harvest:

By hand, March 2019

Region:

Las Piedras

Yield per hectare:

6 Tn

Wine type:

Red varietal

Variety:

Tannat

Alcohol:

14% by Vol.

Total acidity:

3.7 g/L H₂SO₄

pH:

3.65

Residual sugar:

≥2g/ lt.

Oaked:

18 months

Thinning:

Yes

Aging Potential:

13 years



Tasting note:

Dark purple, deep and bright. On the nose it presents complex aromas, giving us ripe red and black fruits, chocolate, coffee, a wine with many layers in its aroma. On the palate, great concentration of ripe and round tannins, with a very good structure and well balanced. An elegant, expressive and long-lasting wine.