

IBO Offering Memorandum MONTES FOLLY



The oldest Syrah of Chile!

 ALTI Wine Exchange	WINE		Montes Folly 2011
	BOTTLES RESERVED	BOTTLES PRODUCED	
	150	28.000	

2019

THIS DOCUMENT IS IMPORTANT AND REQUIRES YOUR IMMEDIATE ATTENTION.

This document (the “Memorandum”) relating to Montes Folly., Reg. Av del Valle 945 of 2611, Ciudad Empresarial Huechuraba, Santiago Chile (the “Issuer”) and has been prepared and approved by and filed with self-regulated Alti Exchange Group. The Issuer has requested that Alti Exchange Group provide with a certificate of approval attesting that this Memorandum has been drawn up in accordance with the “Notification”. The Issuer has requested that Alti Exchange Group in his capacity as Listing Authority for wine tokens, for the current wine token Montes Folly (the “Wine”), to be admitted to the official list of Alti Wine Exchange (the “Official List”).

IBO Offering Memorandum

This Offering Memorandum relates to the offer (the "Offer") of **150 bottles** of *Montes Folly 2011*, the oldest Syrah in Chile for investment through an IBO as new tokens (the "New Tokens") of the Issuer:

Montes Folly 2011.




- . Number of bottles produced: 28.000
- . Number of bottles in retail market: 26.000 (release in August 2013)
- . Number of bottles reserved for IBO: 150
- . Average retail price: 100 USD
- . IBO launch price: 80 EUR
- . Bottles tokenized accordingly
- . Varieties: Syrah from Apalta
- . Alcohol: 15.5%

After the placement of this Offer, dealings in the Offer Tokens are expected to commence on the Alti Exchange Group on November 8th, 2019.

SUBSCRIPTION PERIOD:

Prospective investors may subscribe for the Offer Tokens during the period which is expected to commence on October 4th, 2019 and is expected to end November 4th at 5 p.m. (the "Subscription Period").

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MONTES FOLLY IBO

A unique combination of the best terroir and "savoir faire".

Montes was established in 1988 by Aurelio Montes, Douglas Murray, Alfredo Vidaurre and Pedro Grand, with the aim to produce the best wines in Chile from the best regions...

Colchagua is one of the Chilean wine valleys with the most international prestige, in which Viña Montes was a pioneer in establishing its production. The beautiful vineyards are located in one of the best terroirs in the area, Apalta. Its unique characteristics and location, allow a mild exposure to the sun of the vines, which contributes to a slow, although more complete maturation of the grapes. In the same valley, between the Coastal Range and the sea, we find our Marchigüe vineyards, immersed in an undulating landscape that ends in the Pacific Ocean (25 km away), where our red grapes mature slowly under the influence of somewhat colder temperatures.



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Montes Folly 2011

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MONTES FOLLY

VINTAGE	WINE SPECTATOR	WINE & SPIRITS	WINE ENTHUSIAST	WINE ADVOCATE	JAMES SUCKLING	WINE ACCESS	FALSTAFF MAGAZINE	TIM ATKIN	DECANTER	GISMONDI	WINE NEWS	WINE CHINA	INT. WINE REVIEW	DRINKS BUSINESS
2016	94				96									
2015	92		93	91	96				96					
2014					96			93						
2013	91		93	92	95			93						
2012	93				97			92						
2011	94	92	92	93	97						94			GOLD
2010	95											92		
2009	94													
2008				92										
2007	92			95	97	92	94			91				
2006	94		93	94									94	
2005	94			94										
2004	93		91		95									
2003	93													
2002	91													

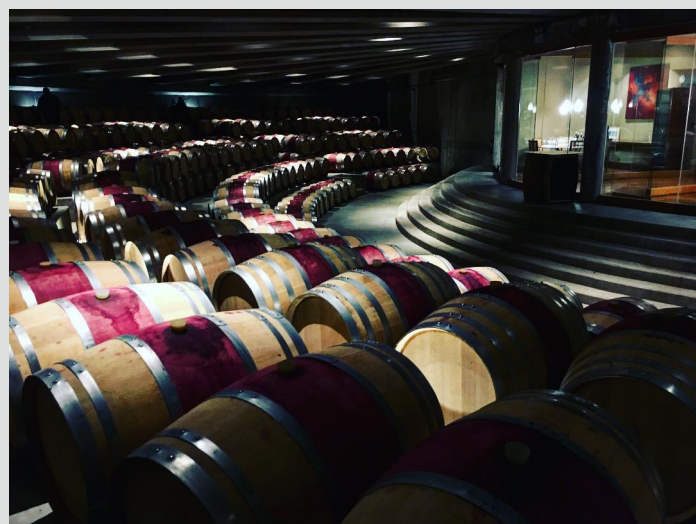
An adventurous wine of exceptional quality.

The 2011–2012 season saw very little rain due to the “La Niña” phenomenon. Spring was very cold but frost-free, which was perfect for optimal flowering, fruit set, and cluster definition. Summer was dry and clear, without the cold and cloudy days of the previous season. Spikes in temperature with highs in February and March accelerated the ripening process. Picking took place between the 27th March and 23rd April 2011.




Its grapes are grown on the steepest, highest slopes of our vineyards in Apalta, Colchagua Valley. For that reason, they deliver more colour, tannins, and flavours, making Montes Folly richly complex and powerful. Grapes are hand-selected and sorted on special selection tables. Montes Folly has been recognised as the best Syrah of Chile.

The 2011 Folly is its usual deep violet-red colour that is characteristic of the syrah from Colchagua. The nose is very intense, with a tremendous assortment of aromas ranging from ripe red and black fruits to a blend of sweet spices, pastry, and subtle notes of leather. The French oak is very well integrated and delivers notes of coffee, milk chocolate, and toast, all in harmony with the sensations on the palate, which is exceptionally well balanced with a potent-yet-elegant structure. The tannins are very nicely rounded and smooth, and the flavours echo the aromatic complexity



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Notes from the Winemaker

Aurelio Montes, is a gifted winemaker. Montes Folly was destined to shine by the hand of Aurelio, since it was in his DNA since he was born.



Aurelio's intuition led him to plant Syrah in the higher slopes of the Montes Apalta Mountain Estate.

Montes Folly is grown on the very highest slopes of "la Finca de Apalta" vineyard, in Apalta Valley, with an inclination exceeding 45° degrees.


Denomination of Origin is Santa Cruz, within the Colchagua valley. These steep slopes are home to the superb grapes that become Montes Folly, Chile's first ultra-premium Syrah. Yields are extremely low at less than 4 tons per hectare, with grapes and clusters that are much smaller and more concentrated than in the vineyard's lower slopes. As a result, they deliver more colour and tannins, making Montes Folly richly coloured, complex and powerful.

Harvested by acrobats, all grapes are hand-picked and sorted on a special selection table, where every grape not up to the quality required is removed.

Once in the tank, a bleeding of 20% is made to concentrate flavour, ripe tannins and colour.

Fermentation is triggered and completed with wild yeasts coming from the environment, giving a true expression of terroir. It is aged 18 months in 100% new French oak barrels. There is no fining and only one very light filtration before bottling.

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ALTI
Wine Exchange




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This is an Offer of 150 Tokens at an Offer Price of EUR 80 euros per Token with admission to the Official List of Alti Wine Exchange on November 8th, 2019.

The Issuer will receive net proceeds only from the offer and issue of the New Tokens. The Offer Tokens are being offered, as specified in this Offering Memorandum, subject to cancellation or modification of the Offer and subject to certain other conditions. This Offering does not constitute an offer to sell, or the solicitation of an offer to buy, in any jurisdiction the Offer Tokens in which such offer or solicitation is unlawful. The Offer is being made (i) within the United States only to qualified institutional buyers (“QIBs”) in transactions exempt from the registration requirements of the Securities Act and (ii) outside the United States in reliance on Regulation S under the Securities Act (“Regulation S”). The timetable for the Offer may be accelerated or extended. Any such acceleration will be announced in a press release at least three hours before the proposed expiration of the accelerated Subscription Period. Any extension of the timetable for the Offer will be announced in a press release at least three hours before the expiration of the accelerated Subscription Period or original Subscription Period, as the case may be, provided that any extension will be for a minimum of one full business day. The Subscription Period will be no less than sixteen business days. The Offer Tokens will be accepted for settlement through Blockchain contracts, and the wine will be deposit at Bordeaux City Bond. Bordeaux City Bond has been approved as DEPOSITARY pursuant to the agreement with Alti Wine Exchange. Delivery of the Wine at any time is to be made through the facilities of Bordeaux City Bond and is expected to occur through settlement of VAT and due taxes. In connection with the Offer, the Managers and any of their respective affiliates acting as an investor for their own accounts may subscribe for and/or acquire Offer Tokens and, in that capacity, may retain, purchase, sell, offer to sell or otherwise deal for their own accounts in the Offer Tokens. Accordingly, references in this Offering to the Offer Token being offered, subscribed, acquired or otherwise dealt with should be read as including any offer to, or subscription, acquisition or dealing by, the Managers and any of their respective affiliates acting as an investor for their own accounts. The Managers do not intend to disclose the extent of any such investment or transaction otherwise than in accordance with any legal or regulatory obligation to do so.

This document is neither a prospectus nor an offer to sell or a solicitation of offers to purchase or to subscribe any kind of securities and/or any token issued with an IBO.

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