

# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

## Cabernet Sauvignon

MAX RESERVA

2012

<b>Denomination of Origin:</b>	Aconcagua Valley
<b>Composition:</b>	85% Cabernet Sauvignon 10% Petit Verdot 5% Cabernet Franc
<b>Alcohol:</b>	14,0% v/v
<b>pH:</b>	3,58
<b>Total Acidity:</b>	5,9 g/l (tartaric acid)
<b>Residual Sugar:</b>	2,34 g/l



### VINEYARDS

The grapes for our 2012 Max Reserva Cabernet Sauvignon come primarily from our Max I, II, and V vineyards in the Aconcagua Valley, a region characterized by its Mediterranean climate with moderately hot summer days and cool evening breezes that produce a broad variation between daytime and nighttime temperatures, which is very beneficial for the development of polyphenols in red varieties. The soils at Max I and II are of colluvial origin and have a clay-loam texture with 70% stones, while the soils at Max V are of alluvial origin with a loam to clay-loam texture with 50% stones. The special nutritional and drainage conditions of these soils limit plant vigour and force the vines to concentrate on fruit production, and with proper yield control, the grapes develop tremendous concentration of aromas and flavours. The balance that the plants achieve over the years allows the grapes to reach their optimal quality in an increasingly harmonious manner.

### VINTAGE NOTES

Harvest Date: March 20 – April 20  
Historic Averages:  
Average Temperature (October–April): 18.9°C  
Daily Temperature Oscillation (October–April): 18.5°C  
Annual Precipitation: 250 mm

The 2011–2011 season at the Max vineyards was hot and dry with moderate yields and only began to be considered a warm in February and March when both the average high and average low temperatures rose. The month with highest average maximum temperature of the year was March (30.8°C). The total heat summation was 1,621 Degree Days, which was 128 DD higher than the previous season and 200 DD higher than the average of the previous three seasons. Total precipitation was just 2.4 mm (compared to the 20.2 mm in the 2010–2011 season), and the decrease was very beneficial in keeping the grapes healthy. These conditions resulted in wines with very good colour, soft tannins, intense aromas, ripe fruit, and moderate acidity levels.

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## VINIFICATION

The grapes were hand picked and transported to the cellar in 14-kg boxes, where they were carefully inspected, crushed, and deposited into medium-sized stainless steel tanks for alcoholic fermentation at 24°–28°C with three daily pumpovers. Once fermentation was completed, the new wine remained on its skins for optimal extraction of tannins and colour. Total maceration time was 7–39 days, depending on the development of the individual lot. The wine was then aged for 12 months in French oak barrels, 10% of which were new.

## WINEMAKER`S COMMENTS

Deep ruby red in colour, the nose displays intense and fresh aromas of red and black fruits accompanied by lightly spicy notes such as black pepper as well as dill and a hint of mint. The palate offers good structure and body with a juicy sensation attributed to the freshness of its acidity. Intense fruit flavours and fine, polished tannins not only make this a very pleasing wine to drink, but one that is easy to pair with a variety of foods as well.