



# MAX RESERVA

## CABERNET SAUVIGNON

2013



### VINEYARDS

**APPELLATION:** Aconcagua Valley

The grapes for our Max Reserva Cabernet Sauvignon come primarily from our Max I, II, and V vineyards in the Aconcagua Valley. The special nutritional and drainage conditions of these diverse 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

A superb growing season characterized by its cool conditions, particularly in the northern and coastal areas of Chile. Spring was marked by cool temperatures and rains concentrated in the month of October that recharged the soils and provides enough water for the plants to grow well early on. Elegance and balance are the key descriptors of this season, with fine grain tannins, great colors and long finish. Cabernet Sauvignon show intense fruit, with a perfect balance between freshness and structure.

### WINEMAKING NOTES

Grapes were hand picked, carefully inspected, crushed, and deposited into stainless steel tanks for alcoholic fermentation at 24°-28°C with three daily pumpovers. Wine remained on its skins for optimal extraction of tannins and colour with a total maceration time that was 7-39 days, depending on the development of the individual lot. Final blend was then aged for 12 months in French oak barrels, 25% of which were new.

### TASTING NOTES

Nose displays intense and fresh aromas of red and black fruits accompanied by lightly spicy notes such as black pepper. 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 are finely woven into a lingering finish.

### TECHNICAL INFORMATION

**COMPOSITION:** 87% Cabernet Sauvignon, 8% Petit Verdot and 5% Cabernet Franc

**ALCOHOL:** 14%

**PH:** 3.49

**RESIDUAL SUGAR:** 2.97 g/L

**AGING:** 12 months in French oak barrels, 25% new

**TOTAL ACIDITY:** 6.18 g/L (in tartaric acid)