



MAX RESERVA

CABERNET SAUVIGNON

2014



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes that go into the Max Reserva Cabernet Sauvignon primarily come from our Max vineyards in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

A classic vintage in the Max Vineyards, with a heat summation that was very similar to the average and an absence of precipitation during the growth period. As a result, the wines are very representative of their origin, with full palates and round tannins.

WINEMAKING NOTES

The grapes were hand picked early in the morning and inspected on a double selection table, crushed, and deposited into stainless steel tanks for fermentation. The wine was aged for 12 months in French oak barrels, 20% of which were new.

TASTING NOTES

Deep red in colour, this wine offers lively aromas of raspberries, black cherries, and a delicate touch of blueberry tart accompanied by notes of dill and rosemary that lend complexity. The palate reflects notes of red and black fruits framed by sweet spices with light balsamic notes. It has tremendous volume and firm, fine-grained tannins, good structure, and great persistence.

TECHNICAL INFORMATION

COMPOSITION: 87% Cabernet Sauvignon, 7% Cabernet Franc, 6% Petit Verdot

ALCOHOL: 14%

PH: 3.58

RESIDUAL SUGAR: 2.05 g/L

AGING: 12 months in French oak barrels, 20% new.

TOTAL ACIDITY: 5.85 g/L (tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870