



MAX RESERVA

CABERNET SAUVIGNON

2015



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for our 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 vigor, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

2015 was defined by an exceptionally good growing season from beginning to end. Warm and dry conditions created wonderfully healthy vines resulting in ripe grapes for this very attractive year. Our Max Vineyards produced wines that are intense, well structured and rich. The 2015 vintage was one that tested our courage to pick early. We brought forward the picking dates 10-20 days depending on the variety as having a historically early harvest we need to preserve the character of style of our wines.

WINEMAKING NOTES

Grapes were handpicked, sorted, destemmed, crushed and placed in open top stainless steel tanks for fermentation. The grapes had a total maceration for 18-25 days. Afterwards, the wine was kept in French oak barrels, 25% of them new, for malolactic fermentation and ageing for 12 months.

TASTING NOTES

Bright ruby red color with violet hues. On the nose, aromas of red fruits, tobacco, cherries and a soft spicy note, along with dill and peppermint, are all framed by elegant notes of nuts, chocolate and cloves. The palate delivers sour cherry, raspberry and a fresh blueberry note, followed by chocolate and nutmeg. Round, juicy and full, with refreshing acidity, the finish is wonderfully fine-grained with delightfully soft edges that give a pleasant and long finish.

TECHNICAL INFORMATION

COMPOSITION: 85% Cabernet Sauvignon, 10% Petit Verdot, 5% Cabernet Franc

ALCOHOL: 14%

PH: 3.55

RESIDUAL SUGAR: 2.95 g/L

AGEING: 12 months in French oak barrels, 25% new

TOTAL ACIDITY: 5.59 g/L (in tartaric acid)