



## MAX RESERVA

### *Cabernet Sauvignon 2016*

#### 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

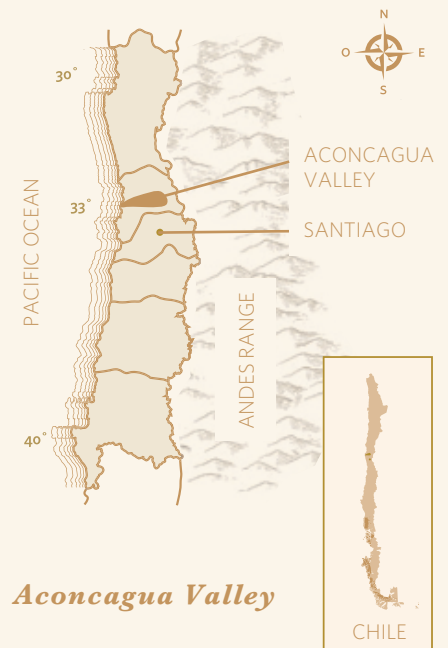
The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of these conditions delivered wines of outstanding vivacity and character.

#### WINEMAKING NOTES

Grapes were handpicked, sorted, destemmed and crushed, then placed in stainless steel tanks for fermentation. The total maceration is from 8 to 28 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, and delightfully soft edges that give a pleasant and long finish.



#### *Aconcagua Valley*



#### TECHNICAL INFORMATION

**COMPOSITION:**

89% Cabernet Sauvignon,  
8% Petit Verdot,  
3% Cabernet Franc

**ALCOHOL:** 13.5%

**PH:** 3.51

**RESIDUAL SUGAR:** 1.83 g/L

**AGEING:**

12 months in French oak barrels,  
25% new

**TOTAL ACIDITY:**

5.82 g/L (in tartaric acid)