

MAX

Cabernet Sauvignon 2017

APPELLATION: Aconcagua Valley

VINEYARDS

The grapes for our Max 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

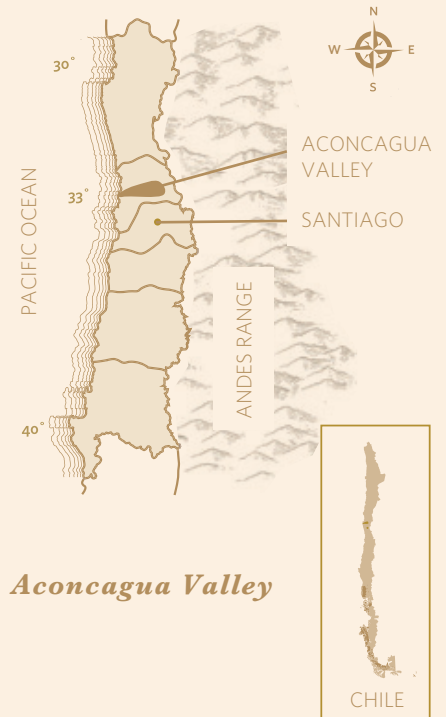
The 2017 vintage in the interior of the Aconcagua Valley will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we were able to manage this scenario favorably by a careful irrigation management in our vineyards, increasing the water supply during the hottest periods and by harvesting significantly earlier. Bud break got ahead of our records given the higher temperatures recorded during this month. Flowering also got ahead of historical dates in 10 days. As temperatures settled in December, concluding with a heat summation similar than historic, veraison adjusted to our records. Higher heat summations than average during the summer months, along with low yields due to the cold 2015 spring, set up the stage for a historically early harvest.

WINEMAKING NOTES

Grapes were handpicked, sorted, destemmed, crushed and placed in stainless-steel tanks for fermentation. The grapes had a total maceration for 8-28 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 of medium intensity. The nose stands out for its complexity, with notes of red fruits such as raspberries, cassis and cherries, accompanied by soft tone reminiscent of tobacco, dill, laurel and a light touch of mint, all framed by aromas of chocolate, mocha and clove. On the palate it is a juicy and spicy wine, with a fresh acidity that enhances the red fruit, very well accompanied by the sweet notes of pastries, chocolate and nuts delivered by the French oak. Of a very gentle entrance, it has sweet and fine-grained tannins that lead to a refreshing acidity that balances the whole, crowned by an excellent persistence.



Aconcagua Valley



TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.5

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

RESIDUAL SUGAR: 2.53 g/L

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

M. Errazuriz