

## MAX

### *Cabernet Sauvignon 2018*

**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 season began with considerable water reserves due to the presence of rain in the months of May to October. Flowering reached its peak as normally in November. February and March recorded average temperatures, while April was slightly warmer.

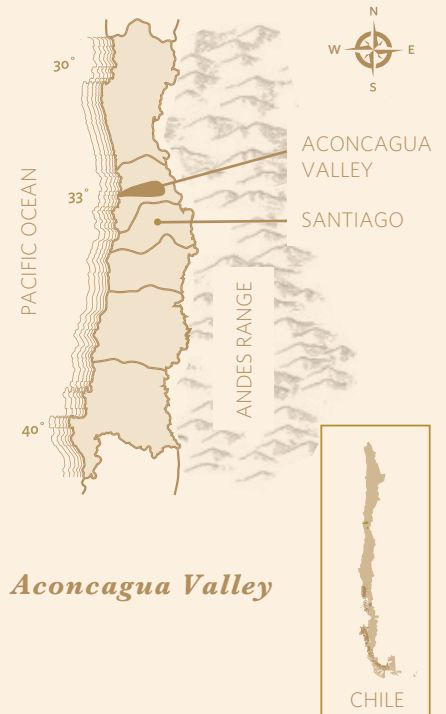
All these idyllic climatic conditions allowed the season to conclude with moderate temperatures, which confers a very balanced ripening and harvest, as well as ideal sanitary conditions, allowing to obtain aromatic and flavor complexity in the grapes.

#### 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, 30% of them new, for malolactic fermentation and ageing for 12 months.

#### TASTING NOTES

Bright ruby red color with violet hues of medium intensity. The nose has notes of red and black fruits such as raspberries, blackberries and cherries, accompanied by soft tone reminiscent of clove, liquorice and bitter chocolate. On the palate, it is a juicy and fresh acidity that enhances the plums, blackberries, a hint of pomegranate and raspberries pastries. It has fine-grained tannins that lead to a refreshing acidity that balances the whole, crowned by an excellent persistence.



### *Aconcagua Valley*



#### TECHNICAL INFORMATION

**ALCOHOL:** 14%

**PH:** 3.52

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

**RESIDUAL SUGAR:** 2.3 g/L

**AGEING:**  
12 months in French oak barrels,  
30% new

*M. Errazuriz*