

MAX

Cabernet Sauvignon 2019

APPELLATION: Aconcagua Valley

VINEYARDS

Our MAX Cabernet Sauvignon's grapes primarily come from our MAX vineyards in the Aconcagua Valley, located in the valley's interior; the vineyard soils have a predominantly silty texture and are of colluvial origin. The diverse soil's unique nutrition and drainage conditions help control plant vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

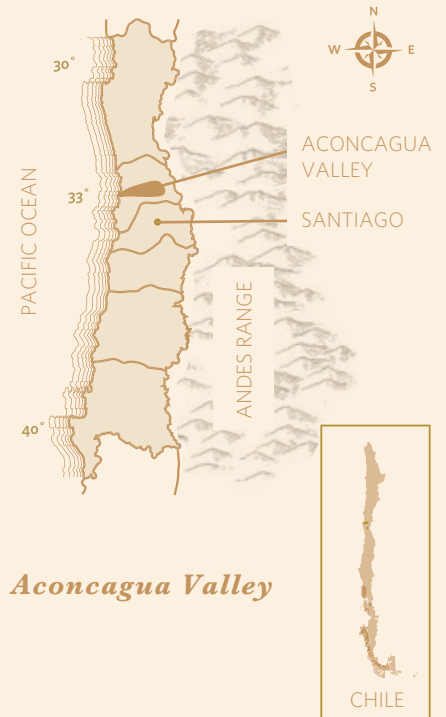
The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

WINEMAKING NOTES

Grapes were hand-picked, 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 new, for malolactic fermentation and ageing for 12 months.

TASTING NOTES

MAX Cabernet Sauvignon 2019 has a deep and clean claret red colour with ruby shimmers. The nose has notes of strawberries, cherries and some blueberries, accompanied by a soft tone reminiscent of mint, cloves, hints of rosemary and pastries. The palate is predominated by red fruits such as cherries, cassis and bitter chocolate. It is a wine of great structure and juiciness with fine-grained and polish tannins, crowned by an excellent persistence.



Aconcagua Valley

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.55

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

RESIDUAL SUGAR: 2.36 g/L

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

M. Errazuriz