

MAX

Cabernet Sauvignon 2020

APPELLATION: Aconcagua Valley

VINEYARDS

The grapes for MAX Cabernet Sauvignon come primarily from our MAX vineyards in the Aconcagua Valley. Located in the valley interior, the vineyard features soils that are mainly colluvial in origin, with a predominantly loamy to clay-loam texture. The special soil nutrition and drainage conditions among the different soils help to control vigour in the vines, leading to a balanced fruit load, with small clusters and berries.

VINTAGE NOTES

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Valley had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

WINEMAKING NOTES

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. The wine was then aged for 12 months in French oak barrels. 25% new.

TASTING NOTES

MAX Cabernet Sauvignon 2020 has a dull cherry red colour with purple shimmers. The nose unfolds notes of strawberries, ripe black cherries, cassis, accompanied by cloves, marzipan and some mint, tarragon and rosemary notes, all framed by pleasant touches of caramel and chocolate. The palate is predominated by ripe red fruits and sweet notes that recall spices like cloves and some vanilla, chocolate, roasted coffee and cedar. It is a wine of great structure and juiciness with round tannins, crowned by an excellent persistence.



TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.61

TOTAL ACIDITY:

5.61 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.37 g/L

AGEING:

CABERNET SAUVIGNON

12 months in French oak barrels,

