



# MAX RESERVA

## CARMENERE

2013



### VINEYARDS

**APPELLATION:** Aconcagua Valley

The grapes for our Max Reserva Carmener come mainly from our Max V, VI and VII vineyards in the Aconcagua Valley. The vineyards are planted on soils of alluvial and colluvial origin, with a variable percentage of clay and stones, good drainage and depth for the roots to explore. By reaching the fruit zone, it helps ripening the grapes and enhances the variety's characteristic aromas and flavours.

### VINTAGE NOTES

A superb growing season characterized by its cool conditions, particularly in the northern and coastal areas of Chile. Spring was marked by cool temperatures and rains concentrated in the month of October that recharged the soils and provides enough water for the plants to grow well early on. Elegance and balance are the key descriptors of this season, with fine grain tannins, great colors and long finish. Carmener stands out for its spicy notes and elegance.

### WINEMAKING NOTES

Grapes were handpicked, carefully inspected, crushed and deposited in stainless steel tanks. Alcoholic fermentation took place at temperatures that varied between 24 and 28°C, with three daily pumpovers to achieve a complete extraction of tannins and aromas from the skins, which added structure, support and complexity to the wine. Depending on the Carmener lot, wine was left on the skins from 7 to 33 days and aged for 12 months in French oak barrels, 8% new.

### TASTING NOTES

Spicy character predominates on the nose, with aromas of black pepper and paprika, all followed by notes of figs and plums, as well as subtle touches of black olives. The aging in barrel added harmonious notes of coffee and black chocolate to this blend of aromas. The wine feels velvety on the palate, with round and polished tannins that emphasize the flavours of black fruits and figs, as well as the variety's classic spicy character.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Carmener

**ALCOHOL:** 14%

**PH:** 3.55

**RESIDUAL SUGAR:** 2.99 g/L

**AGING:** 12 months in French oak barrels, 8% new

**TOTAL ACIDITY:** 5.58 g/L (in tartaric acid)

## ERRAZURIZ

VINOS DE FAMILIA DESDE 1870