



MAX RESERVA

CARMENERE

2014



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes that go into Max Reserva Carmener 2014 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 vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

A classic vintage in the Max vineyards with a heat summation that was very similar to the average and an absence of precipitation during the growth period. As a result, the wines are very representative of their origin, with silky tannins and great balance.

WINEMAKING NOTES

The grapes were hand picked early in the morning and inspected on a double selection table, crushed, and deposited into stainless steel tanks for fermentation. The wine was aged for 12 months in French oak barrels, 28% of which were new.

TASTING NOTES

Bright, deep, and intense ruby red leaning toward violet. This highly complex wine offers aromas of roasted red pepper, cigar box, black fruit, and a touch of fresh-roasted coffee. Fresh, elegant, and friendly on the palate with a silky, velvety texture, delicious acidity and smooth, well-rounded tannins.

TECHNICAL INFORMATION

COMPOSITION: 95% Carmener 2014, 5% Syrah

ALCOHOL: 14%

PH: 3.6

RESIDUAL SUGAR: 2.41 g/L

AGING: 12 months in French oak barrels, 28% new

TOTAL ACIDITY: 5.61 g/L (tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870