



MAX RESERVA

CARMENERE

2015



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for our Max Reserva Carmener 2015 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

2015 was defined by an exceptionally good growing season from beginning to end. Warm and dry conditions created wonderfully healthy vines resulting in ripe grapes for this very attractive year. Our Max Vineyards produced wines that are intense, well structured and rich. The 2015 vintage was one that tested our courage to pick early. We brought forward the picking dates 10-20 days depending on the variety as having a historically early harvest we need to preserve the character of style of our wines.

WINEMAKING NOTES Grapes were handpicked, sorted, destemmed, crushed and placed in open top stainless steel tanks for fermentation. The grapes had a total maceration for 18-25 days. Afterwards, the wine was kept in French oak barrels, 25% of them new, for malolactic fermentation and ageing for 12 months.

TASTING NOTES

The 2015 vintage of our Max Reserva Carmener 2015 displays a beautiful ruby red color. On the nose, aromas of red roasted pepper, tobacco, dill, and mushrooms are complimented by a subtle note of blackberries and cherries. On the palate, the wine shows fresh and delicate flavors of cherry and plum complimented by a touch of spice, chocolate and roasted coffee beans. The wine is well balanced with mouthwatering acidity and round, soft tannins.

TECHNICAL INFORMATION

COMPOSITION: 95% Carmener 2015, 5% Syrah

ALCOHOL: 14%

PH: 3.61

RESIDUAL SUGAR: 1.88g/L

AGING: 12 months in French oak barrels, 25% new

TOTAL ACIDITY: 5.75 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870