

MAX RESERVA

2016

MAX RESERVA CARMENERE - 2016 -FROM OLD VINES & WARM CLIMATE TERROIR D.O. VALLE DE ACONCAGUA - CHILE ERRAZURIZ VINOS DE FAMILIA DESDE 1870 15 2

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for our Max Reserva Carmenere 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

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of this conditions delivered wines of outstanding vivacity and character.

WINEMAKING NOTES

Grapes were handpicked, sorted, destemmed, crushed and placed in stainless steel tanks for fermentation. The grapes had a total maceration for 12-25 days. Afterwards, the wine was kept in French oak barrels, 28% of them new, for malolactic fermentation and ageing for 12 months.

TASTING NOTES

The 2016 vintage of our Max Reserva Carmenere 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: 90% Carmenere, 10% Syrah ALCOHOL: 13.5% PH: 3.58 RESIDUAL SUGAR: 2.08 g/L AGEING: 12 months in French oak barrels, 28% new TOTAL ACIDITY: 5.77 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870