

MAX

Carmenere 2017

APPELLATION: Aconcagua Valley

VINEYARDS

The grapes for our MAX 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 2017 vintage in the interior of the Aconcagua Valley will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we were able to manage this scenario favorably by a careful irrigation management in our vineyards, increasing the water supply during the hottest periods and by harvesting significantly earlier. Bud break got ahead of our records given the higher temperatures recorded during this month. Flowering also got ahead of historical dates in 10 days. As temperatures settled in December, concluding with a heat summation similar than historic, veraison adjusted to our records. Higher heat summations than average during the summer months, along with low yields due to the cold 2015 spring, set up the stage for a historically early harvest.

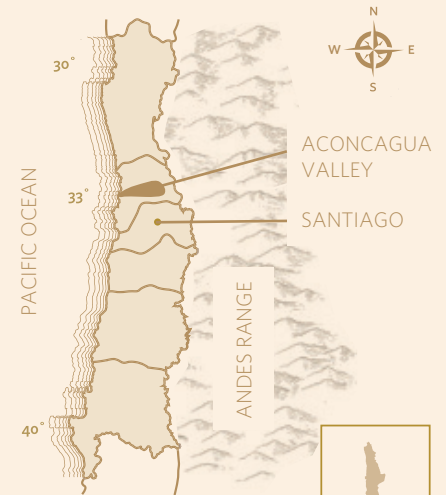
WINEMAKING NOTES

Grapes were handpicked, sorted, destemmed, crushed and placed in stainless steel tanks for fermentation. The grapes had a total maceration for 12 to 20 days. Afterwards, the wine was kept in French oak barrels, 25% of them new, and the rest of second and third use for malolactic fermentation and ageing for 12 months.

TASTING NOTES

The 2017 vintage of our MAX Carmenere displays a beautiful cherry red color. On the nose, a subtle note of ripened black fruits compliments aromas of pepper and roasted red pepper, soft and elegant notes of black tea leaves, rosemary and moistened earth.

The palate is dominated by its spicy character, all framed by chocolate and roasted coffee bean notes coming from the oak barrels. Very soft, it shows good structure with elegant, fine tannins, accompanied by a refreshing acidity and persistence.



Aconcagua Valley



TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.58

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

RESIDUAL SUGAR: 2.42 g/L

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

M. Errazuriz