

MAX

Carmenere 2018

APPELLATION: Aconcagua Valley

VINEYARDS

Our MAX Carmenere's grapes primarily come from our MAX vineyards in the Aconcagua Valley, located in the valley's interior. The vineyard soils have a predominantly silty texture and are of colluvial origin. The diverse soil's unique nutrition and drainage conditions help control plant vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

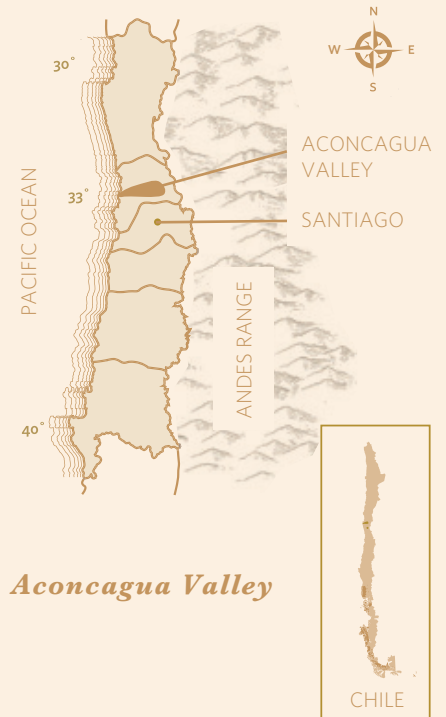
The season began with considerable water reserves due to rain in May to October. Flowering reached its peak as generally in November. February and March recorded average temperatures, while April was slightly warmer. All these idyllic climatic conditions allowed the season to conclude with moderate temperatures, which confers a very balanced ripening and harvest and ideal sanitary conditions, allowing to obtain aromatic and flavour complexity in the grapes.

WINEMAKING NOTES

Grapes were hand-picked, double sorted, destemmed, crushed and placed in stainless steel tanks for fermentation. The grapes had a total maceration for 15 to 25 days. Afterwards, the wine was aged for 12 months in French oak barrels, 25% new.

TASTING NOTES

The 2018 vintage of our MAX Carmenere displays a dull and deep violet colour. On the nose, displays notes of black and red fruits, herbs, balsamic touches and spiced character as roasted red bell pepper, rosemary and dill, all framed by soft notes of chocolate and roasted coffee beans. On the palate, appears notes of nuts, dark cherries and coffee. It shows good structure with elegant, fine-grained tannins that give a silky texture on the palate.



Aconcagua Valley

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.6

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

RESIDUAL SUGAR: 2.17 g/L

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

M. Errazuriz