

MAX

Carmenere 2019

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

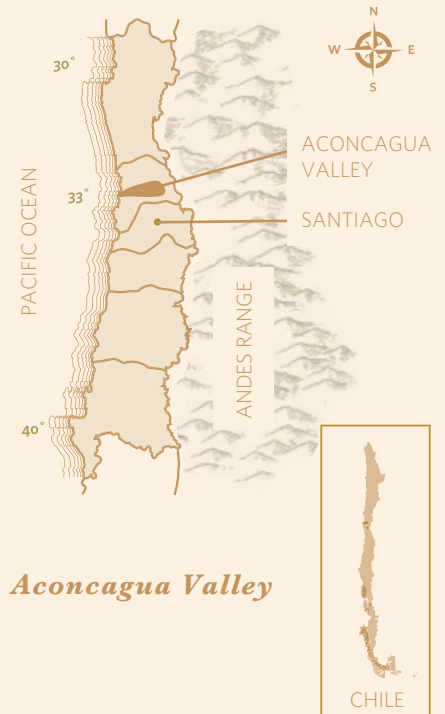
The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

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 2019 vintage of our MAX Carmenere displays a bright and deep violet colour. On the nose, displays notes of black and red fruits, and spicy characters that recall roasted red bell pepper, paprika, and black pepper, all framed by soft touches of chocolate and roasted coffee beans. On the palate, presents notes of nuts, spices, black tea, and cloves' gentle touch. It has a fresh, round and very delicate with fine-grained tannins that give a silky texture on the palate.



Aconcagua Valley



TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.60

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

RESIDUAL SUGAR: 2.24 g/L

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

M. Errazuriz