

## MAX

### *Carmenere 2020*

**APPELLATION:** Aconcagua Valley

#### VINEYARDS

The grapes for MAX Carmenere come primarily from our MAX vineyards in the Aconcagua Valley. Located in the valley interior, the vineyard features soils that are mainly colluvial in origin, with a predominantly loamy to clay-loam texture. The special soil nutrition and drainage conditions among the different soils help to control vigour in the vines, leading to a balanced fruit load, with small clusters and berries.

#### VINTAGE NOTES

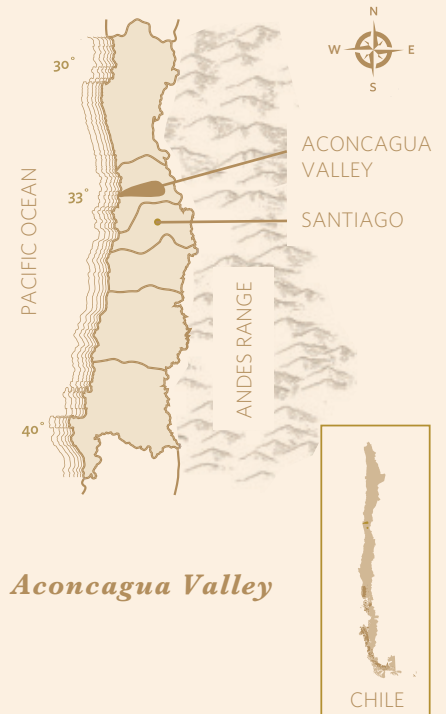
Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Valley had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

#### WINEMAKING NOTES

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. The wine was aged for 12 months in French oak barrels, 25% new.

#### TASTING NOTES

The 2020 vintage of our MAX Carmenere displays an intense purple colour with violet hues. The nose unfolds aromas of black and red fruits with spicy notes that recall paprika and black pepper, all framed by soft touches of bitter chocolate. The palate presents notes of cherry and strawberry, black pepper and a touch of black tea. It is a wine with a fresh, round, soft palate with elegant tannins that give it a silky texture.



#### *Aconcagua Valley*

#### TECHNICAL INFORMATION

**ALCOHOL:** 13.5%

**PH:** 3.53

**TOTAL ACIDITY:**  
5.69 g/L (in tartaric acid)

**RESIDUAL SUGAR:** 1.93 g/L

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

*M. Errazuriz*