



MAX RESERVA

CHARDONNAY

2016



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes that go into the Max Reserva Chardonnay come from our cool climate vineyards in the Aconcagua Valley. Located in the western end of the valley and are noted for the Pacific Ocean's cool breezes and early morning fog. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, 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 warmer than average summer. The results out of this mix were wines of outstanding vivacity, tension and character. After a rainy and cool October, in November pleasant spring days arrived promoting a healthy flowering and fruit set. At the beginning of summer, variable weather of continuous foggy days and a slight shower called for careful attention, as temperatures gradually increased, reaching during January a heat summation that was overtly higher than historical averages. In February, the warm and sunny weather was interspersed with cool morning fog, prevailing through to the end of the growing season.

WINEMAKING NOTES

Grapes were handpicked early in the morning and whole-cluster pressed. The must was cold decanted in stainless steel tanks in pursuit of greater clarity. Fermentation took place in French oak barrels, 15% new and the rest of second or third use. Approximately 30% of the final blend underwent malolactic fermentation. The wine stayed in touch with its finest lees while ageing for 10 months in barrels.

TASTING NOTES

Displaying a very attractive bright yellow straw color, this Chardonnay owns a citrus profile with reminiscences of tangerine, some pears and sweet cucumber, all framed by soft notes that reminds of toasted bread and dried fruits. Consistent with the nose, the palate offers pear notes, soft hints of toasted bread and dried fruits, with an aftertaste of fresh citrus notes at the end. Great structure and balanced acidity that adds tension, providing excellent length to this Chardonnay.

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay

ALCOHOL: 13%

PH: 3.17

RESIDUAL SUGAR: 1.67 g/L

AGEING: 10 months in French oak barrels, 15% of them new

TOTAL ACIDITY: 5.92 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870