



MAX RESERVA

CHARDONNAY

2017



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 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest. As a result the vintage blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

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, 10% 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

This Chardonnay will delight you with its bright acidity and vivid aromas. Floral aromas of ripe apple, apricot, vanilla and a touch of spice combine with the rich apple flavors and crisp acidity. In the mouth, this wine is elegant and impressive, showing good acidity, structure and the fine balance characteristic of our terroir.

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay

ALCOHOL: 13%

PH: 3.12

RESIDUAL SUGAR: 1.64 g/L

AGEING: 10 months in French oak barrels, 10% new

TOTAL ACIDITY: 7.03 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870