

MAX

Chardonnay 2019

APPELLATION: Aconcagua Region

VINEYARDS

Our MAX Chardonnay's grapes come from selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, from rolling hills at an altitude of 100 to 300 meters above sea level. Gentle Pacific breezes and morning fog make these vineyards ideal for producing refreshing Chardonnay.

VINTAGE NOTES

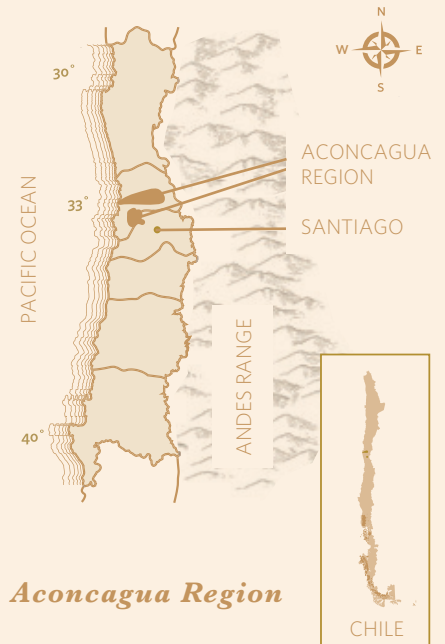
The 2019 season was dry and warm. It began with a shortfall of rains by the end of winter and beginning of spring. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season, warmer than historical averages. Our vineyards' quality 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 early in the morning, and whole-cluster pressed. Fermentation took place in French oak barrels, 20% new. Approximately 30% of the final blend underwent malolactic fermentation. The wine stayed in touch with its most refined lees while ageing for 10 months in French oak barrels.

TASTING NOTES

This Chardonnay will delight you with its pale yellow-straw colour. On the nose, it shows its citric character, accompanied with papaya, pineapple and melon, all framed by pleasant notes of dried fruits and pastries. The palate first shows its citric character, accompanied by tropical fruits and notes of marzipan and dried fruits. The wine has medium structure and well-balanced acidity.



Aconcagua Region



TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.16

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

RESIDUAL SUGAR: 2.0 g/L

AGEING:
10 months in French oak barrels,
20% new.

M. Errazuriz