

## MAX

### *Chardonnay 2020*

**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

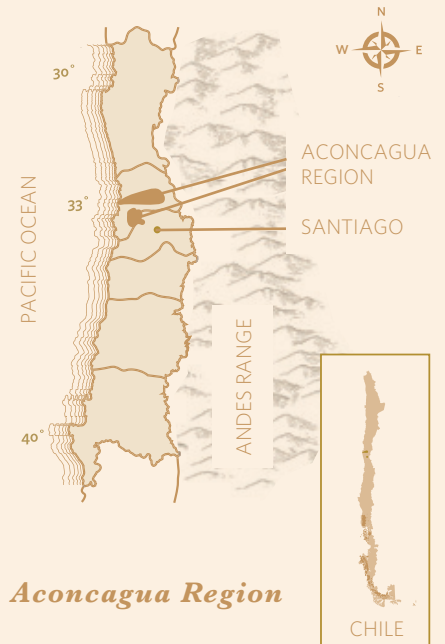
Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate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

#### WINEMAKING NOTES

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, 20% new.

#### TASTING NOTES

MAX Chardonnay 2020 will delight you with its yellow-straw colour and greenish hues. On the nose, it shows aromas of papaya, loquat, pineapple and tangerine. The palate first shows its fresh fruit character, framed by notes of marzipan. The wine is fresh and juicy, offering a balance between breadth and verticality, plus great persistence.



#### TECHNICAL INFORMATION

**ALCOHOL:** 13%

**PH:** 3.17

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

**RESIDUAL SUGAR:** 2.08 g/L

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

*M. Errazuriz*