

MAX

Malbec 2019

APPELLATION: Aconcagua Valley

VINEYARDS

Our MAX Malbec's grapes primarily come from our MAX vineyards in the Aconcagua Valley, located in the valley's interior; the vineyard soils have a predominantly silty texture and colluvial origin. The diverse soil's unique nutrition and drainage conditions help control plant vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

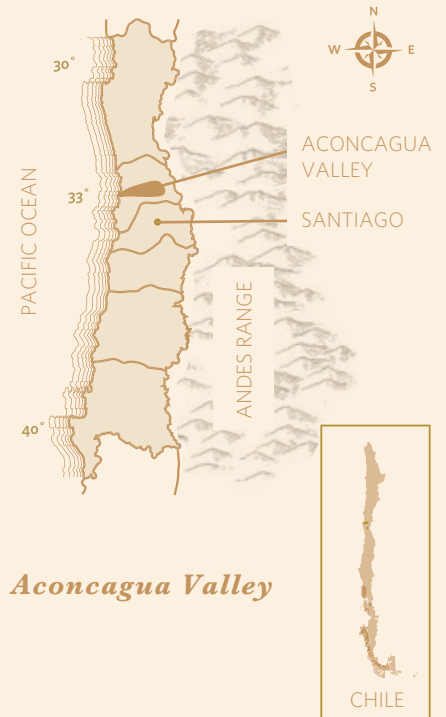
The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

WINEMAKING NOTES

Grapes were hand-picked, sorted, destemmed, crushed and placed in stainless steel tanks for fermentation. The grapes had a total maceration for 15 - 25 days. Afterwards, the wine was aged for 12 months in French oak barrels, 35% new.

TASTING NOTES

MAX Malbec 2019 has a deep and shiny purple colour. The nose has aromas of red fruits like raspberries, cherries and plums, accompanied by soft notes reminiscent of rosemary, nutmeg and pastries, plus a touch of rose petal. The palate unfolds notes of fresh and ripe red fruits, framed by sweet spices notes and pastries. It is a fresh and juicy wine, long in the palate with fine-grained and elegant tannins, crowned by an excellent persistence.



Aconcagua Valley

TECHNICAL INFORMATION

ALCOHOL: 13%

pH: 3.47

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

RESIDUAL SUGAR: 1.76 g/L

AGEING:
12 months in French oak barrels,
35% new.

M. Errazuriz