

## MAX

### *Malbec 2020*

**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

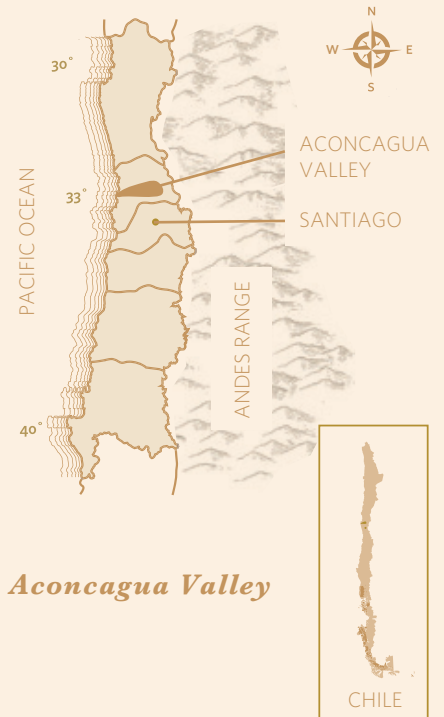
Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Valley had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate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

#### WINEMAKING NOTES

Grapes were hand-picked, 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 2020 has a deep and beautiful ruby red colour with violets hues. The nose has aromas of fresh plums, black cherries, India ink, soft spicy notes that give way to delicate floral notes. Under what is perceived on the nose, the palate unfolds notes of fresh red fruits, soft herbal touches, spices and flowers, framed by sweet tones of pastries. It is a fresh and juicy wine with good structure and fine-grained tannins, delivering a pleasant chalky texture.



### *Aconcagua Valley*

#### TECHNICAL INFORMATION

**ALCOHOL:** 13.5%

**pH:** 3.45

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

**RESIDUAL SUGAR:** 2.24 g/L

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

*M. Errazuriz*