



# MAX RESERVA

## PINOT NOIR

2014



### VINEYARDS

**APPELLATION:** Aconcagua Costa

Max Reserva Pinot Noir grapes are sourced from our Manzanar Vineyard, Aconcagua Costa. Planted by Errazuriz in 2005, and just 7.5 miles from the Pacific Ocean, soils have a thin layer (15-30 inches) of loam over a clay and schist bedrock forcing roots to dig deep, creating wines with high acidity and bracing minerality.

### VINTAGE NOTES

The 2013-2014 growing season was characterized by lower than average rainfall in the winter months followed by a dry spring. Budbreak was delayed due to a cold spell in mid September. Cool growing conditions had the beneficial effect of the extended hang time and slow ripening of the grapes enabling them to preserve fresh character, aromatic intensity and beautiful mineral notes.

### WINEMAKING NOTES

Grapes were hand picked, double sorted, softly destemmed and crushed, then placed in open top stainless steel tanks. The grapes cold macerate for 3 to 6 days and fermentation begins. The wine is racked in French oak barrels, 20% new where it underwent malolactic fermentation and was kept for 12 months.

### TASTING NOTES

Aromas of red berries are combined with light balsamic notes such as rosemary, and a soft touch of damp earth and mushrooms. Medium bodied, it echoes on its nose on the palate, adding in the aftertaste some soft and complex notes of dried fruits and toasted bread. It is a wine of good structure, with fine tannins, gentle and easy to drink.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Pinot Noir

**ALCOHOL:** 13.5%

**PH:** 3.52

**RESIDUAL SUGAR:** 2.35 g/L

**AGING:** 10 to 12 months in French oak barrels, 20% new

**TOTAL ACIDITY:** 6.18 g/L (in tartaric acid)

# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870