



# MAX RESERVA

## PINOT NOIR

2016



### VINEYARDS

**APPELLATION:** Aconcagua Costa

The grapes that go into the Max Reserva Pinot Noir come from our cool climate vineyards in the Aconcagua Valley. Located in the western end of the valley and are noted for the Pacific Ocean's cool breezes and early morning fog. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

### VINTAGE NOTES

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and warmer than average summer. The results out of this mix were wines of outstanding vivacity, tension and character. After a rainy and cool October, in November pleasant spring days arrived promoting a healthy flowering and fruit set. At the beginning of summer, variable weather of continuous foggy days and a slight shower called for careful attention, as temperatures gradually increased, reaching during January a heat summation that was overtly higher than historical averages. In February, the warm and sunny weather was interspersed with cool morning fog, prevailing through to the end of the growing season.

### WINEMAKING NOTES

Grapes were hand-picked, double sorted, destemmed and crushed, then placed in open top stainless steel tanks. The grapes were cold macerated for 14 to 25 days before fermentation. The wine was racked in French oak barrels, 15% new, where it underwent malolactic fermentation and was kept for 11 months.

### TASTING NOTES

Beautiful cherry red color. The nose displays cherries, raspberries and rose hips aromas, with soft touches of tobacco and earthy notes. In the palate flavors of fresh red fruits predominates and is accompanied by delicate balsamic notes. A wine with good structure, refreshing acidity and smooth, elegant tannins.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Pinot Noir

**ALCOHOL:** 13%

**PH:** 3.44

**RESIDUAL SUGAR:** 2.92 g/L

**AGING:** 11 months in French oak barrels, 15% new.

**TOTAL ACIDITY:** 5.85g/L (in tartaric acid)

# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870