



# MAX RESERVA

## PINOT NOIR

2017



### VINEYARDS

**APPELLATION:** Aconcagua Valley

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 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest. As a result the vintage blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

### WINEMAKING NOTES

Grapes were hand-picked, double stored, destemmed and crushed, then placed in open top stainless steel tanks. The grapes cold macerate for 3 to 5 days before fermentation. The wine is raked in French oak barrels, 15% new where it underwent malolactic fermentation and was kept for 11 months.

### TASTING NOTES

Beautiful cherry red color. Aromas of cherries, raspberries and rose hips are complemented, with soft touches of tobacco and earthy notes. In the palate the wine is juicy, predominated by red fruit character and is accompanied by delicate balsamic notes. A wine of great balance, structure, elegant tannins and length.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Pinot Noir

**ALCOHOL:** 13%

**PH:** 3.99

**RESIDUAL SUGAR:** 1.69 g/L

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

**TOTAL ACIDITY:** 6.8 g/L (in tartaric acid)

## ERRAZURIZ

VINOS DE FAMILIA DESDE 1870