

MAX

Pinot Noir 2018

APPELLATION: Aconcagua Region

VINEYARDS

The grapes for Max Pinot Noir are sourced from our cool climate vineyards in the Aconcagua Valley. Located in the western end of the valley, these vineyards are influenced by the Pacific Ocean cool breezes and early morning fog. The special conditions of nutrition and drainage of the diverse soils help us to control the vines' vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

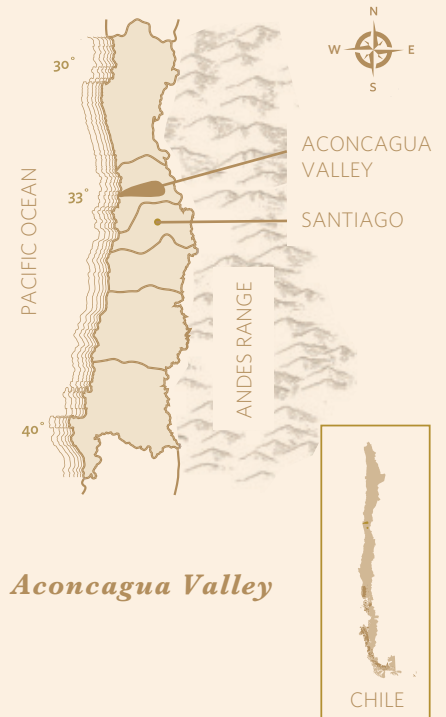
The 2018 season will surely be remembered as an ideal one. Spring unfolded with normal temperatures as some rains sprinkled the vines throughout October, allowing a very balanced bud break among the historical dates for our vineyard. Flowering reached its peak on November 15th, similar to historic dates, while veraison developed with five days of delay compared to average date. The idyllic climatic conditions experienced throughout the season favored an outstanding performance of our vineyards, as temperatures fluctuated among the historic parameters -the season's heat summation was only 1% higher than average-, concluding the season with moderate temperatures. This allowed a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex flavors in the grapes.

WINEMAKING NOTES

Grapes were handpicked, double sorted, destemmed and crushed, then placed in open top stainless steel tanks. The grapes underwent a cold maceration for 3 to 5 days before alcoholic fermentation, 60% with native yeast and has a total maceration for 14 to 25 days. Finally, malolactic fermentation took place in French oak barrels -15% new and 85% of second and third use-, where the wine was kept for 11 months.

TASTING NOTES

Beautiful cherry red color with ruby highlights. The nose displays aromas reminiscent of cherries, raspberries and a floral note of rose hips, with soft touches of tobacco and some moist earth. In the palate, flavors of fresh red fruits predominate, along with softer balsamic touches. A wine with good structure, with a refreshing acidity and a mineral sensation accompanied by fine and elegant tannins.



Aconcagua Valley



TECHNICAL INFORMATION

ALCOHOL: 13%

PH: 3.38

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

RESIDUAL SUGAR: 1.74 g/L

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

M. Errazuriz