

## MAX

### *Pinot Noir 2019*

**APELLATION:** Aconcagua Region

#### VINEYARDS

Our MAX Pinot Noir's grapes come from selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, from rolling hills at an altitude of 100 to 300 meters above sea level. Gentle Pacific breezes and morning fog make these vineyards ideal for producing refreshing Pinot Noir.

#### VINTAGE NOTES

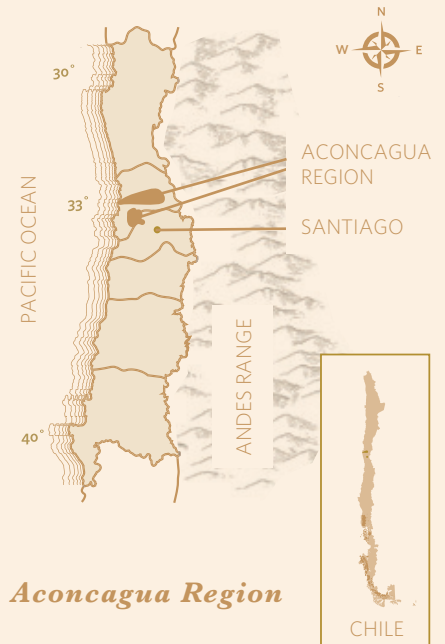
The 2019 season was dry and warm. It began with a shortfall of rains by the end of winter and the beginning of spring. Nonetheless, the absence of rains ensured splendid sanitary conditions of our grapes. The harvest developed earlier as this was a warmer season than historical averages. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and great concentration.

#### WINEMAKING NOTES

Grapes were hand-picked, double sorted, 85% destemmed and crushed, then placed in stainless steel tanks. The grapes underwent cold maceration for 3 to 5 days before alcoholic fermentation with native yeast and a total maceration for 12 to 20 days. Finally, malolactic fermentation took place in French oak barrels, 15% new, where the wine was kept for 11 months.

#### TASTING NOTES

MAX Pinot Noir 2019 has an intense cherry red colour with ruby highlights. On the nose, it is fruity, reminiscent of raspberry, blueberry and attractive notes of rose petal, plus a balsamic touch that adds complexity. On the palate, it is consistent with its nose, where the fruit gives way later to balsamic and spicy notes plus a lightly roasted note that reminds of its time in the French oak barrels. It is a wine with a good structure with soft and elegant tannins.



#### *Aconcagua Region*



#### TECHNICAL INFORMATION

**ALCOHOL:** 13%

**PH:** 3.43

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

**RESIDUAL SUGAR:** 2.25 g/L

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

*M. Errazuriz*