

## MAX

### *Pinot Noir 2020*

**APPELLATION:** 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 metres above sea level. Gentle Pacific breezes and morning fog make these vineyards ideal for producing refreshing Pinot Noir.

#### VINTAGE NOTES

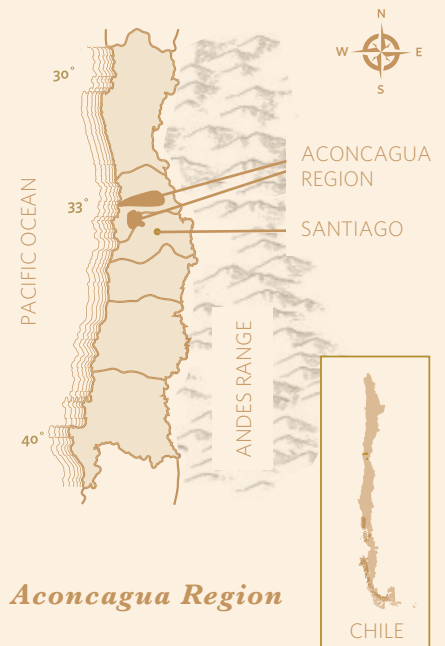
Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

#### WINEMAKING NOTES

Grapes were hand-picked, double sorted, 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. They had a total maceration for 12 to 20 days. Finally, malolactic fermentation took place in used French oak barrels, where the wine was kept for 11 months.

#### TASTING NOTES

MAX Pinot Noir 2020 has a beautiful cherry red colour with ruby shimmers. On the nose, it is fruity, reminiscent of raspberry, cherries and attractive notes of rose petal, plus a balsamic touch that adds complexity. On the palate, it is consistent with its nose, unfolding plenty of red fruit notes accompanied by sweet tones that remind of its time in French oak barrels. It is a wine with a good structure, showing a balance between tension and freshness with fine-grained tannins.



#### *Aconcagua Region*

#### TECHNICAL INFORMATION

**ALCOHOL:** 13.5%

**PH:** 3.5

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

**RESIDUAL SUGAR:** 2.26 g/L

**AGEING:**  
11 months in used French oak barrels.