



MAX RESERVA

SAUVIGNON BLANC

2014



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our Max Reserva Sauvignon Blanc were sourced from the Manzanar vineyard, located barely 7.5 miles from the Pacific Ocean. The vines are planted at an altitude that varies between 330 and 660 feet above sea level, in 2005. Soils have thin layer of loamy soil, placed on a stratum of clay and metamorphic rock (slate/schist), providing the minerality in our coastal wines. These unique conditions are ideal for growing cold-climate varieties such as Sauvignon Blanc.

VINTAGE NOTES

The 2013-2014 growing season was moderately warm, with low yields and lower than average rainfall in the winter months followed by a dry spring. Budbreak was delayed due to a cold spell in mid September. Cool growing conditions had the beneficial effect of the extended hang time and slow ripening of the grapes enabling them to preserve fresh character, aromatic intensity and beautiful mineral notes.

WINEMAKING NOTES

Grapes were hand picked in the early morning and carefully transported to the winery, where they are destemmed, crushed and pressed to best preserve their natural acidity. Juice is fermented in stainless steel tanks and aged on the lees for 3 months to enhance texture and volume in the palate.

TASTING NOTES

Juicy and lush with citrus aromas such as lime and grapefruit are complemented with floral notes. The palate is tense, with a notable acidity that is refreshing and nervy. Medium-bodied and well structured, with a mineral mouthfeel and long, memorable finish.

TECHNICAL INFORMATION

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.5%

PH: 3.05

RESIDUAL SUGAR: 1.24 g/L

TOTAL ACIDITY: 6.35 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870