



# MAX RESERVA

## SAUVIGNON BLANC

2015



### VINEYARDS

**APPELLATION:** Aconcagua Valley

Max Reserva Sauvignon Blanc grapes are sourced from our vineyards in the Aconcagua Valley, a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean. Pacific breezes and early morning fog, make this property ideal for producing cool climate varietals such as Sauvignon Blanc.

### VINTAGE NOTES

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

### 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 elegant herbal notes. The palate is tense, with a refreshing acidity that highlights the citrical characters in the palate. Medium-bodied and well structured, with a mineral mouthfeel and long, memorable finish.

### TECHNICAL INFORMATION

**COMPOSITION:** 100% Sauvignon Blanc

**ALCOHOL:** 13.5%

**PH:** 3.22

**RESIDUAL SUGAR:** 1.17 g/L

**TOTAL ACIDITY:** 7.14 g/L (in tartaric acid)

# ERRAZURIZ

VINOS DE FAMILIA DESDE 1870