



MAX RESERVA

SAUVIGNON BLANC

2016



VINEYARDS

APELLATION: 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

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of these conditions delivered wines of outstanding vivacity and character.

WINEMAKING NOTES

Grapes were picked in the early morning and carefully transported to the winery, where they are pressed. Juice is fermented in stainless steel tanks at a temperature between 14 to 16°C during 15 to 20 days, then softly filtered and bottled.

TASTING NOTES

Silver yellow color with greenish hues. On the nose, this Sauvignon Blanc displays herbaceous notes such as tomato leaves, a subtle green chili aroma along with citrus notes that reminds of tangerine and lemon peel. The palate reveals citrus and herbal notes that combine to create a very refreshing and crispy composition. Good persistence, excellent acidity that adds verticality to the wine, enhancing its most refreshing profile.

TECHNICAL INFORMATION

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.5%

PH: 3.28

RESIDUAL SUGAR: 1 g/L

TOTAL ACIDITY: 6.55g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870