



## MAX RESERVA

### *Sauvignon Blanc 2017*

#### 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 located 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 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest. As a result the vintage blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

#### 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 first reveals its herbal profile, with hints of tomato leaf, herbs and green chili, plus some citrus notes that remind tangerine and lemon skin. On the palate, citrus and herbal notes intertwine creating a refreshing, crunchy and vibrant set. A persistent and vertical wine with refreshing acidity.



#### TECHNICAL INFORMATION

**COMPOSITION:**

100% Sauvignon Blanc

**ALCOHOL:** 13,5°

**PH:** 3,2

**RESIDUAL SUGAR:** 1,1 g/L

**TOTAL ACIDITY:**

6,8 g/L (in tartaric acid)