

MAX

Sauvignon Blanc 2018

APPELLATION: Aconcagua Region

VINEYARDS

Max Sauvignon Blanc grapes are sourced from our cool-climate vineyards in the Aconcagua Region, located on the northwestern side of Chile's Coastal Range less than 30 kilometers from the Pacific Ocean. Cool breezes from the Pacific Ocean and early morning fog make this vineyards ideal for producing cool climate varietals such as Sauvignon Blanc.

VINTAGE NOTES

The idyllic climatic conditions experienced throughout the season favored an outstanding performance of our vineyards, as temperatures fluctuated among the historic parameters, concluding the season with moderate temperatures and with a heat summation that was only 1% higher than average. This allowed a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex flavors in the grapes.

WINEMAKING NOTES

Grapes were picked in the early morning and carefully transported to the winery, where 80% of the bunches were 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

Max Reserva Sauvignon Blanc 2018 shows a straw-yellow colour with greenish highlights. On the nose it unfolds fresh herbal notes with hints of lemongrass and mint, as well as a touch of tomato leaves. On the palate it offers citric and herbal notes that intertwine to create a refreshing and crisp combination. A wine of medium volume and good persistence, vertical and with a refreshing acidity.



Aconcagua Region



TECHNICAL INFORMATION

ALCOHOL: 13%

PH: 3.1

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

RESIDUAL SUGAR: 1.4 g/L

M. Errazuriz