

MAX

Sauvignon Blanc 2019

APPELLATION: Aconcagua Region

VINEYARDS

Max Sauvignon Blanc grapes are sourced from our cool-climate vineyards in the Aconcagua Valley, 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 these vineyards ideal for producing cool climate varietals such as Sauvignon Blanc.

VINTAGE NOTES

The 2019 season was dry and warm. It began with a shortfall of rains by the end of winter and beginning of spring. Nonetheless, the absence of rains ensured splendid sanitary conditions of our grapes. The harvest developed earlier as this was a warmer season than historical averages. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of outstanding sanitary conditions and great concentration, in benefit of the preservation of aromas and acidity of the wines.

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 2019 shows a straw-yellow colour with greenish highlights. On the nose, it unfolds citric and tropical fruits, and herbal notes that reminds of grapefruit, lemon skin, mango, passion fruit and a hint of mint. 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: 3.40

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

RESIDUAL SUGAR: 1.32 g/L

M. Errazuriz