

MAX

Sauvignon Blanc 2021

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 kilometres 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

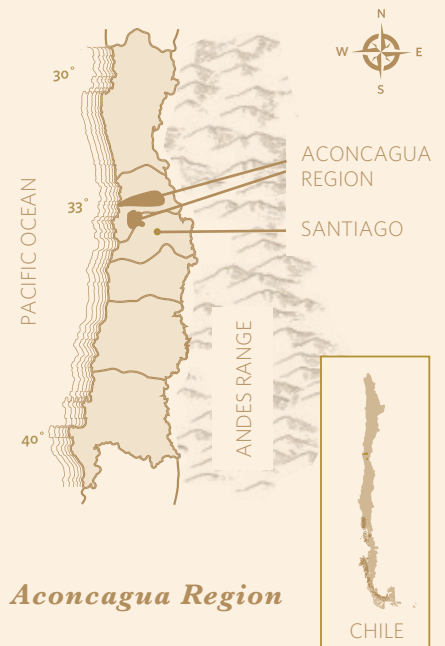
Even though the winter was slightly less rainy than the average, starting the season regularly. Spring continued normally to cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

WINEMAKING NOTES

Grapes were picked in the early morning and carefully transported to the winery. The must is fermented in stainless steel tanks at a temperature between 14° to 16° Celsius from 15 to 20 days, then softly filtered and bottled.

TASTING NOTES

MAX Sauvignon Blanc 2021 shows a straw-yellow colour with greenish highlights. On the nose, it unfolds citric fruits that reminds of green apple, pineapple and fresh herbal notes. The citric notes, green apple and herbal touches dominate the palate, giving an intense varietal character and tension. It has excellent persistence, medium volume, broad entrance, and acidity, creating a vertical, balanced, refreshing wine.



TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.21

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

RESIDUAL SUGAR: 1.36 g/L



M. Errazuriz