

## THE EXPERTS' CHOICE

### MAX

*Sauvignon Blanc 2022*

### VINEYARDS

**APPELLATION:** Aconcagua Region

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 varieties such as Sauvignon Blanc.

### VINTAGE NOTES

The 2022 season was marked by low precipitation. The temperatures were moderate and made it possible for good phenolic maturation and higher acidity in the grapes. Production was generally lower than in the previous year due to the effects of the very high yields during the 2022 season. These conditions resulted in white wines with good aromatic intensity and acidity and reds with intense colour, fresh fruit, and elegant, ripe tannins.

### WINEMAKING NOTES

Grapes were picked by hand and taken to the winery, where they were carefully destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks. Fermentation took between 15 to 20 days, and the resulting wine was then separated into different lots that stayed in touch with their lees for three months to intensify its distinctive fruit character and develop a nice texture.

### TASTING NOTES

MAX Sauvignon Blanc 2022 shows a straw-yellow colour with greenish highlights. On the nose, it unfolds citric fruits that remind 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:**

3.18

**TOTAL ACIDITY:**

5.33 g/L (in tartaric acid)

**RESIDUAL SUGAR:**

1.37 g/L

**AGEING:**

No ageing.

