



MAX RESERVA

SYRAH

2014



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes that go into Max Reserva Syrah primarily come from our Max vineyards in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

Some of the grapes for this wine come from Manzanar, our cool-climate coastal plantation in the Aconcagua Valley located 12 kilometres from the Pacific Ocean with schist-based soils.

VINTAGE NOTES

A classic vintage in the Max vineyards with a heat summation that was very similar to the average and an absence of precipitation during the growth period. As a result, the wines are very representative of their origin, with full palates and round tannins. In Aconcagua Costa, the climatic pattern was also similar to the historic average. In this area the heat summation is normally lower and there is less variation in the temperature extremes than in the Max vineyards. This is reflected in vibrant and spicy wines with intense colour.

WINEMAKING NOTES

The grapes were hand picked early in the morning and inspected on a double selection table, crushed, and deposited into stainless steel tanks for fermentation. The wine was aged for 12 months in French oak barrels, 20% of which were new.

TASTING NOTES

Very lively, deep purple colour. Intense aromas of red fruits, violets, and black pepper that blend with mild notes of black olives. Great body and intensity, well balanced and complex, with round and velvety tannins.

Aging: 12 months in French oak barrels, 20% new.

TECHNICAL INFORMATION

COMPOSITION: 100% Syrah

ALCOHOL: 14%

PH: 3.6

RESIDUAL SUGAR: 2.5 g/L

AGING: 12 months in French oak barrels, 20% of them new.

TOTAL ACIDITY: 5.79 g/L (tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870