



MAX RESERVA

SYRAH

2015



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 kilometers from the Pacific Ocean with schist-based soils.

VINTAGE NOTES

2015 was defined by an exceptionally good growing season from beginning to end. Warm and dry conditions created wonderfully healthy vines resulting in ripe grapes for this very attractive year. Our Max Vineyards produced wines that are intense, well structured and rich. The 2015 vintage was the one that tested our courage to pick early. We brought forward the picking dates 10-20 days depending on the variety as having a historically early harvest we need to preserve the character of style of our wines.

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

Ruby red with violet hues. Aromas of red and black fruits such raspberries and blueberries are accompanied by soft touches of black pepper and violets, all framed by notes of sweet spices, coffee bean and chocolate. Luscious Syrah with medium body, elegant tannins and a long, tasty finish.

TECHNICAL INFORMATION

COMPOSITION: 95% Syrah, 5% Viogner

ALCOHOL: 14%

PH: 3.41

RESIDUAL SUGAR: 2.46 g/L

AGEING: 12 months in French oak barrels, 20% new

TOTAL ACIDITY: 5.85 g/L (tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870