

MAX

Shiraz 2016

APPELLATION: Aconcagua Valley

VINEYARDS

The grapes for our Max Shiraz 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 vigor, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

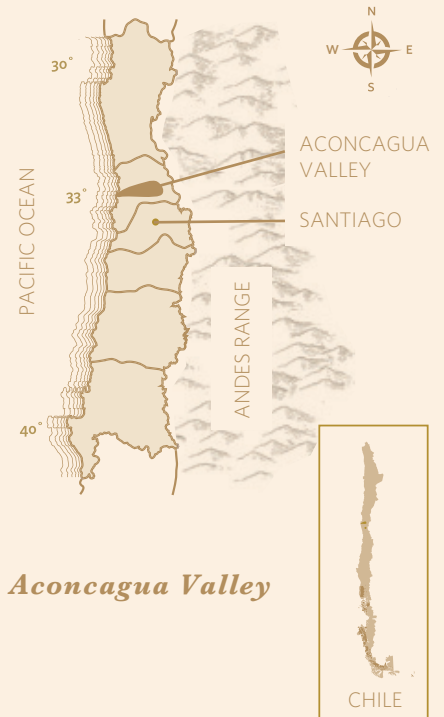
The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of these conditions delivered wines of outstanding vivacity and character.

WINEMAKING NOTES

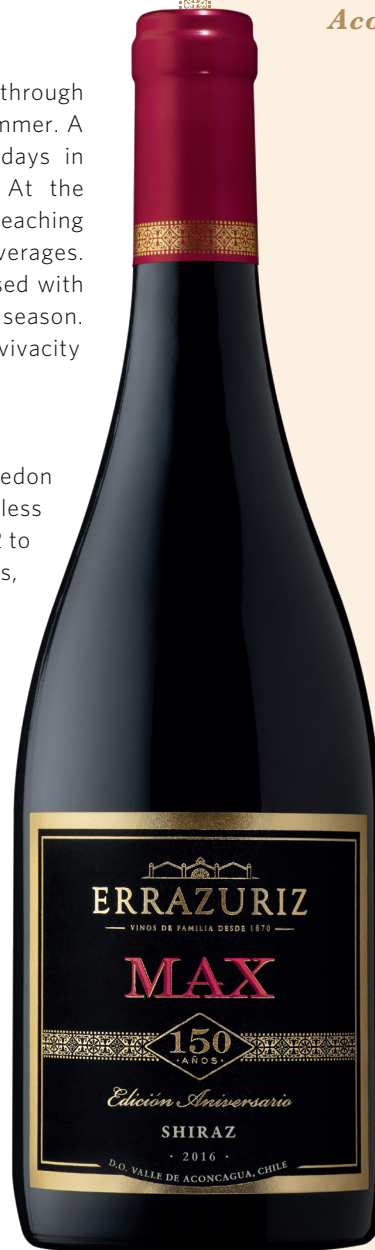
The grapes were handpicked early in the morning and inspected on a double selection table, crushed, and deposited into stainless steel tanks for fermentation. Maceration period ranged from 12 to 25 days. The wine was aged for 12 months in French oak barrels, 25% of which were new.

TASTING NOTES

Beautiful and bright ruby red with violet highlights. The wine shows aromas of red fruits such as raspberries, cherries accompanied by notes that remind of blueberry tart, along with a hint of tobacco and black pepper. In the palate it feels fresh and juicy, with a medium to long persistence, fine tannins and a pleasant sensation that surrounds the palate.



Aconcagua Valley



TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.35

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

RESIDUAL SUGAR: 2.21 g/L

AGEING:
12 months in French oak barrels,
25% new



M. Errazuriz