

MAX

Shiraz 2017

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

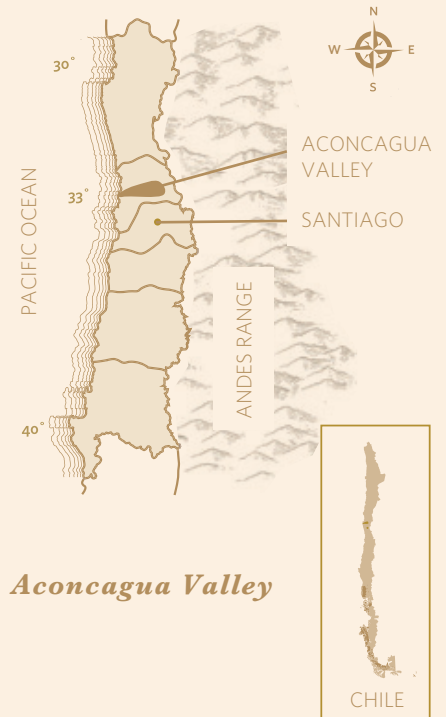
The 2017 vintage in the interior of the Aconcagua Valley will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we were able to manage this scenario favorably by a careful irrigation management in our vineyards, increasing the water supply during the hottest periods and by harvesting significantly earlier. Bud break got ahead of our records given the higher temperatures recorded during this month. Flowering also got ahead of historical dates in 10 days. As temperatures settled in December, concluding with a heat summation similar than historic, veraison adjusted to our records. Higher heat summations than average during the summer months, along with low yields due to the cold 2015 spring, set up the stage for a historically early harvest.

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, 27% of which were new.

TASTING NOTES

Max Shiraz 2017 owns a bright red ruby with violet glitters. On the nose, it reveals red fruit aromas reminiscent of cherries and raspberries accompanied by a soft floral touch, all framed in pleasant spicy tones reminiscent of nutmeg and clove, plus a hint of black pepper. On the palate, the wine offers ripe red and black fruit complemented by floral and spicy touches, displaying a nice roasted coffee note on the finish. A wine with good volume and structure, whose tannins pleasantly surround the palate.



Aconcagua Valley



TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.43

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

RESIDUAL SUGAR: 2.5 g/L

AGEING:
12 months in French oak barrels,
27% new

M. Errazuriz