

MAX

Shiraz 2018

APPELLATION: Aconcagua Valley

VINEYARDS

The grapes for MAX Shiraz primarily come from our MAX vineyards in the Aconcagua Valley, located in the valley's interior; the vineyard soils have a predominantly silty texture and colluvial origin. The unique nutrition and drainage conditions of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

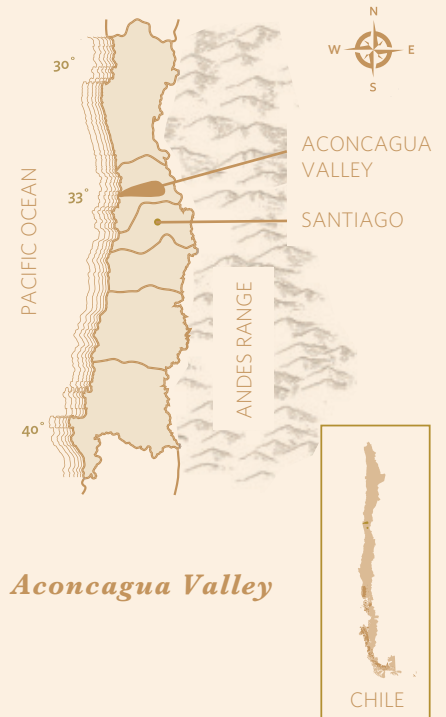
The season began with considerable water reserves due to rain from May to October. Flowering reached its peak as generally in November. February and March recorded average temperatures, while April was slightly warmer. All these idyllic climatic conditions allowed the season to conclude with moderate temperatures, which confers a very balanced ripening and harvest and ideal sanitary conditions, allowing to obtain aromatic and flavour complexity in the grapes.

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 maceration period ranged from 12 to 20 days. The wine was aged for 12 months in French oak barrels, 25% new.

TASTING NOTES

MAX Shiraz 2018 has a bright ruby red colour with violet highlights. On the nose, shows aromas of red and black fruits such as raspberries, cherries and blueberries, accompanied by soft floral notes reminiscent of lavender, all framed by a touch of nutmeg and clove, along with a gentle touch of black pepper. The palate unfolds notes of red and black fruits complemented by floral and spicy touches, with a hint of roasted coffee beans. It has great structure with fine tannins and a pleasant sensation that surrounds the palate.



Aconcagua Valley

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.45

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

RESIDUAL SUGAR: 2.24 g/L

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