

MAX

Shiraz 2019

APPELLATION: Aconcagua Valley

VINEYARDS

The grapes for MAX Shiraz come primarily from our MAX vineyards in the Aconcagua Valley. Located in the valley interior, the vineyard features soils that are mainly colluvial in origin, with a predominantly loamy to clay-loam texture. The special soil nutrition and drainage conditions among the different soils help to control vigour in the vines, leading to a balanced fruit load, with small clusters and berries.

VINTAGE NOTES

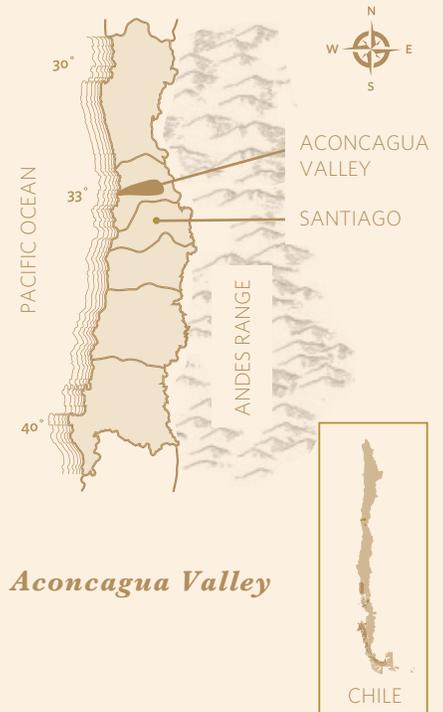
The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

WINEMAKING NOTES

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. The wine was then aged for 12 months in French oak barrels, 25% new.

TASTING NOTES

MAX Shiraz 2019 has a bright cherry red colour and beautiful ruby hues. The nose unfolds aromas of ripe red and black fruits and a soft touch of lavender, framed by attractive tones of nutmeg, cloves and a lightly herbal touch. The palate is aligned with what is perceived on the nose, plus some sweet touches that recall cloves, nutmeg and roasted coffee beans. It is a wine with excellent volume and structure with firm tannins and a pleasant sensation surrounding the palate.



Aconcagua Valley



TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.61

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

RESIDUAL SUGAR: 2.08 g/L

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

