



THE EXPERTS' CHOICE

MAX

Shiraz 2021

VINEYARDS

APPELLATION: Aconcagua Valley

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 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. However, northern, in the Aconcagua Inland, rainfall was only 21 mm, resulting in a long and gentle ripening season giving birth to fresh, elegant, and aromatic 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 aged for 12 - 14 months in French oak barrels, 25% new.

TASTING NOTES

MAX Shiraz 2021 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.

TECHNICAL INFORMATION

ALCOHOL:

14%

PH:

3.48

TOTAL ACIDITY:

5.93 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.73 g/L

AGEING:

12-14 months in French oak barrels, 25% new.

