



MAX VIII 2017

This MAX presents all the Aconcagua Valley's diversity expressed in the VIII vineyards that extend from the mountains to the coast, achieving the best expressions of Bordeaux and Mediterranean varieties.

APPELLATION: Aconcagua Valley

VINEYARDS

The grapes for MAX VIII come from selecting the different vineyards of Viña Errázuriz in the Aconcagua Valley, where climatic conditions, soil, topography, exposure and height vary thanks to the transversal position of the valley in the Chilean geography. The climate goes from a cool climate, close to the coast (40 kilometres), to a Mediterranean climate, more inland from the valley (70 kilometres). Thanks to the cool breezes from the Pacific Ocean finally decreases at the foot of the Andes Mountains. The soils of the vineyards change their texture thanks to their different geological origins, in a range that goes from alluvial soils formed by deposits of the Aconcagua River, to colluvial soils originated from rocks from the slopes. The unique conditions of nutrition and drainage of these different soils help develop this blend's varieties, producing balanced grapes for this wine.

VINTAGE NOTES

The 2017 vintage in the Aconcagua Valley's interior will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we managed this scenario favourably by careful irrigation management in our vineyards, increasing the water supply during the hottest periods and 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 to historic, veraison adjusted to our records. Higher heat summations than average during the summer months and low yields due to the cold 2015 spring set up the stage for a historically early harvest.

WINEMAKING NOTES

Grapes were hand-picked, sorted, destemmed, crushed and placed in stainless steel tanks for fermentation and had a total maceration for 12 to 30 days. Afterwards, the wine was aged for 20 months in French oak barrels, 30% new.

TASTING NOTES

MAX VIII 2017 shows a deep and intense ruby red colour with violet hues. It displays floral notes reminiscent of violets, accompanied by red fruits like raspberries and pomegranate, all elegantly framed by soft tones of pastries and nuts on the nose. On the palate appears flavours of red fruits, like raspberries and cherries, and some hints of nuts and toasted bread. It is a balanced and juicy wine, showing a great fine texture with round and elegant tannins. It shows lively, fresh, and with tension, foreseeing a great ageing potential with a long and persistent finish.



Aconcagua Valley

TECHNICAL INFORMATION

COMPOSITION:

45% Syrah
29% Carmenera
8% Cabernet Sauvignon
8% Grenache
5% Mourvedre
5% Malbec

ALCOHOL: 14%

PH: 3.37

TOTAL ACIDITY:

6.01 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.52 g/L

AGEING:

20 months in French oak barrels,
30% new.