



MAX VIII 2018

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 season began with considerable water reserves due to the presence of rain in the months of 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

Grapes were hand-picked, sorted, destemmed, crushed and placed in stainless steel tanks where 25% had a cold maceration for 4 to 5 days, then the grapes went for fermentation, and it had a total maceration for 12 to 30 days. Afterwards, the wine was aged for 16 months in French oak barrels, 28% new, and 10% in foudres.

TASTING NOTES

MAX VIII 2018 shows a deep ruby red colour with violet hues. It displays floral notes reminiscent of violets, lavender and pomegranate, accompanied by fresh red fruits on the nose. On the palate appears flavours of red fruits, like raspberry and sour cherry, all elegantly accompanied by soft notes of delicate pastry and nuts. It is a wine with significant volume, 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:

43% Syrah
15% Malbec
15% Cabernet Sauvignon
12% Carmenere
8% Grenache
7% Mourvedre

ALCOHOL: 14%

PH: 3.52

TOTAL ACIDITY:

5.81 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.29 g/L

AGEING:

16 months in French oak barrels,
28% new, and 10% in foudres.