



## MAX VIII 2019

*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 a selection of Viña Errázuriz's vineyards in the Aconcagua Valley, which has an east-west orientation that gives rise to a variety of climates, soils, topographies, solar exposures, and altitudes. The climate ranges from cool nearest the coast (40 kilometres away), thanks to the Pacific Ocean breezes, to Mediterranean in the valley interior (70 kilometres from the sea). The vineyard's soils vary in texture because of their different origins, which range from alluvium deposited by the Aconcagua River to colluvial material that has accumulated at the base of hillsides. The special soil nutrition and drainage conditions found in these different soils help to control vigour in the vines, leading to a balanced fruit load, with small clusters and berries. This very diverse array of soils and climates allows us to produce a wide range of varieties and styles of wine.

### VINTAGE NOTES

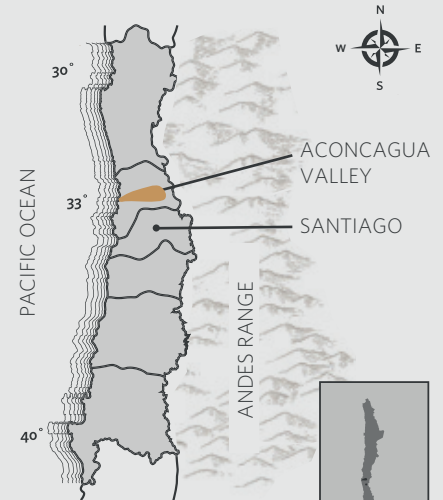
The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of 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 aged 18 months in French oak barrels, 20% new, and 10% in foudres.

### TASTING NOTES

MAX VIII 2019 shows a cherry red colour with ruby hues. It displays attractive aromas reminiscent of cherries, mint tea, dill, cloves and soft notes of caramel on the nose. On the palate dominates fresh red fruits, followed by some mint, cherry tart and soft touches of vanilla. It is juicy with fine-grained tannins and great complexity.



### Aconcagua Valley

## TECHNICAL INFORMATION

### COMPOSITION:

40% Syrah  
23% Cabernet Sauvignon  
13% Malbec  
10% Carmenere  
8% Grenache  
6% Mourvedre

**ALCOHOL:** 13.5%

**PH:** 3.5

### TOTAL ACIDITY:

5.91 g/L (in tartaric acid)

**RESIDUAL SUGAR:** 2.62 g/L

### AGEING:

18 months in French oak barrels, 20% new, and 10% in foudres.