



MAX RESERVA

CHARDONNAY

2013



VINEYARDS

APELLATION: Aconcagua Costa

The grapes for our Max Reserva Chardonnay were sourced from the Manzanar vineyard, located barely 12 kilometers from the Pacific Ocean. The vines are planted at an altitude that varies between 330 and 660 feet above sea level, in 2005. Soils have thin layer of loamy soil, placed on a stratum of clay and metamorphic rock (schist/slate), providing the minerality in our coastal wines. These unique conditions are ideal for growing cold-climate varieties such as Chardonnay.

VINTAGE NOTES

This season was colder than the historic average. Spring started with mean temperatures that were lower than the previous season and the historic average. February was the month with the highest heat summation, reaching also the highest average temperature (27.8°C). Due to the season's colder spring condition, bud break took longer. But it should be pointed out that, despite being this a cooler year, we harvested at a similar date than the previous season to obtain fresh, rectilinear and elegant wines, with low alcohol levels.

WINEMAKING NOTES

Grapes were picked by hand early in the morning and gently whole-cluster pressed. The must was cold decanted in stainless steel tanks in pursuit of greater clarity. Fermentation took place in French oak barrels, 10% new and the rest of second or third use. Approximately 56% of the final blend underwent malolactic fermentation. The wine stayed in touch with its finest lees while aging for 10 months in barrels, 10% of them were new.

TASTING NOTES

Of pale yellow colour with greenish hues, our 2013 Max Reserva Chardonnay delivers aromas of fresh tropical fruits like pineapple and mango, as well as citric notes of orange zest that combine well with subtle aromas of honey and graphite. Its creamy feeling on the palate is refreshed by an intense acidity, characteristic of this cold vintage. It delivers flavours of fresh citric fruits, with a persistent ending and a captivating mineral feeling.

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

PH: 3.39

RESIDUAL SUGAR: 1.86 g/L

AGING: 10 months in French oak

TOTAL ACIDITY: 6.84 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870