



MAX RESERVA

MERLOT

2012



VINEYARDS

APELLATION: Aconcagua Valley

Merlot vines planted more than 15 years ago thrive in the clay soils of the Max IV Vineyard in the Aconcagua Valley. The soils at Max IV are of colluvial origin with a 3 feet layer of stone-free clay-loam texture that enables the roots to dig deep and obtain sufficient water, thereby ensuring good canopy development. These soil profiles produce excellent balance between vegetative growth and fruit load, which in turn allows the grapes to reach their maximum concentration.

VINTAGE NOTES

The season was overall warm and dry with moderate yields. Compared to previous season, we experienced higher minimum temperatures. Precipitation was nearly non existing, with a total of only 2.4mm. The low yields for some varieties were mainly due to the cool 2011 spring, creating very favourable conditions for flowering and fruit set. Although January is usually the warmest month, this season the highest temperatures were recorded in February and March. Given that canopies were healthy and the berries were still green during these warm months, the vines were not adversely affected.

WINEMAKING NOTES

The grapes were hand harvested, gently selected, then gently crushed and deposited into stainless steel tanks for alcoholic fermentation at 24°-28°C (75°-84°F) with 3 daily pumpovers. After fermentation, the new wine was left on its skins for optimal extractions of tannins and colour. Total maceration time was 9-22 days, then aged for 12 months in French oak barrels, 15% of which were new.

TASTING NOTES

Aromas of red fruits such as cherries and strawberries along with black fruits such as plums and figs, while subtle notes of roasted red pepper and bay leaf lend complexity. The smooth palate has good structure and well-balanced acidity that lends a pleasing freshness. Intense black-fruit flavours recalling blackberries and figs are accompanied by smoky and chocolaty notes. This is a fresh young wine that promises to age very well in the bottle.

TECHNICAL INFORMATION

COMPOSITION: 90% Merlot, 10% Carmenère

ALCOHOL: 14%

PH: 3.58

RESIDUAL SUGAR: 2.34 g/L

AGING: 12 months in French oak barrels, 15% new

TOTAL ACIDITY: 5.9 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870