



MAX RESERVA

SYRAH

2013



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for our Max Reserva Syrah come from vineyards planted on ancient volcanic soils of the Max I, II and VI vineyards, and from the schist based soils of our cool-coast Manzanar vineyard, all in the Aconcagua Valley. Max I, II and VI are located in the valley's interior, they are predominantly of loamy texture and colluvial origin, while Max VI is planted on soils of alluvial origin and loam to sandy-loam texture, with a content of stones that varies from 50 to 70%. Manzanar vineyard is just 7.5 miles from the Pacific Ocean. The adequate texture of the volcanic soils, as well as the fragile structure of the schist soils allow the roots to deepen and explore, resulting in well-balanced vines and optimum-quality grapes.

VINTAGE NOTES

Cool temperatures set the stage for what would become a remarkable vintage. The growing season was marked by a cool spring, followed by a warm summer with periods of cooling due to the marine influence and early morning fogs. Although budbreak came earlier than previous years, given the cooler spring, budbreak period was longer across all varieties occurring between August 22nd and October 6th. After veraison (mid January), we enjoyed a long and even ripening phase offering a long window in which to pick. Despite larger yields, the quality was extremely high.

WINEMAKING NOTES

Grapes were hand harvested in the early morning, carefully inspected on a double selection board, and after crushing they were placed in stainless steel tanks. Fermentation took place between 24°C and 28°C. Depending on the individual development of each lot, they completed a maceration of 7 to 25 days. The wine was kept for 12 months in French oak barrels, 10% of them new.

TASTING NOTES

Fresh red fruit with a predominance of raspberries and cherries along with aromas of black currant, blueberries, and a bit of rosemary. Forward the palate, juicy and plush. Blueberry and boysenberry then savory notes take hold with a long and expanding finish.

TECHNICAL INFORMATION

COMPOSITION: 100% Syrah

ALCOHOL: 14%

PH: 3.52

RESIDUAL SUGAR: 2.33 g/L

AGING: 12 months in French oak barrels, 10% of them new.

TOTAL ACIDITY: 5.98 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870