



MAX RESERVA

MERLOT

2014



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

A classic vintage in the Max Vineyards, with a heat summation that was very similar to the average and an absence of precipitation during the growth period. As a result, the wines are very representative of their origin, with full palates and round tannins.

WINEMAKING NOTES

The grapes were hand harvested, 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 7-20 days, then aged for 12 months in French oak barrels, 25% of which were new.

TASTING NOTES

Beautiful and bright ruby red with violet highlights. The wine shows aromas of red fruits such as raspberries, cherries accompanied by notes of pastry with a touch of dill and bay leaf. In the mouth it feels juicy, very polished tannins with an acidity that brings freshness and tension. Good persistence with a long and very pleasant finish.

TECHNICAL INFORMATION

COMPOSITION: 100% Merlot

ALCOHOL: 14%

PH: 3.4

RESIDUAL SUGAR: 2.56 g/L

AGEING: 12 months in French oak barrels, 25% new

TOTAL ACIDITY: 6.21 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870