



MAX RESERVA

CHARDONNAY

2015



VINEYARDS

APELLATION: Valle de Aconcagua, Chile

The grapes that go into the Max Reserva Chardonnay come from our cool climate vineyards in the Aconcagua Valley. Located in the western end of the valley and are noted for the Pacific cool breezes and early morning fog. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

WINEMAKING NOTES

Grapes were picked by hand early in the morning and whole-cluster pressed. The must was cold decanted in stainless steel tanks in pursuit of greater clarity. Fermentation took place in French oak barrels, 15% new and the rest of second or third use. Approximately 70% of the final blend underwent malolactic fermentation. The wine stayed in touch with its finest lees while aging for 10 months in barrels.

TASTING NOTES

The wine has a citrus profile reminiscent mandarins, with some final notes of pineapple and papaya. It unfolds aromas of fresh fruit, with hints of acidity that give tension to the wine. Scented hints of tropical fruit, framed by soft toast and dried fruit notes. Good mouthfeel with an excellent persistence, wine has a long and elegant finish.

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

PH: 3.28

RESIDUAL SUGAR: 1,7 g/L

AGEING: 10 months in French oak, 15% were new

NEW TOTAL ACIDITY: 6.50 g/L (in tartaric acid)

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VINOS DE FAMILIA DESDE 1870