



MAX RESERVA

PINOT NOIR

2015



VINEYARDS

APPELLATION: Aconcagua - Casablanca

The grapes for MAX Pinot Noir 2015 were handpicked from our vineyards located in two different valleys: Aconcagua and Casablanca. Both vineyards are located on the northwestern side of Chile's Coastal Range, less than 30 kilometers from the Pacific Ocean. Pacific breezes and early morning fog, make this properties ideal for producing cool climate varieties such as Pinot Noir.

VINTAGE NOTES

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

WINEMAKING NOTES

Grapes were hand-picked, double stored, destemmed and crushed, then placed in open top stainless steel tanks. The grapes cold macerate for 3 to 5 days before fermentation. The wine is raked in French oak barrels, 15% new where it underwent malolactic fermentation and was kept for 11 months.

TASTING NOTES

Aromas of the red fruit as strawberry, raspberry, combined with light herb aromas such as rosemary and bay leaf. The palate delivers floral and red fruit notes, with balsamic hints and a soft touch of caramel and liquorice. It is a wine of good structure, balance, with round and fines tannins.

TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13.5%

PH: 3.44

RESIDUAL SUGAR: 2.03 g/L

AGING: 11 months in French oak barrels, 15% new

TOTAL ACIDITY: 5.51 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870