



MAX RESERVA

MERLOT

2015



VINEYARDS

APPELLATION: Aconcagua Valley

Merlot vines planted more than 16 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

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

The grapes were hand harvested, selected, then gently crushed and deposited into stainless steel tanks for alcoholic fermentation. After fermentation, the new wine was left on its skins for optimal extractions of tannins and colour. Total maceration time was 10-30 days, then aged for 12 months in French oak barrels, 20% 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: 90% Merlot, 10% Carmenere

ALCOHOL: 14%

PH: 3.4

RESIDUAL SUGAR: 1.96 g/L

AGEING: 12 months in French oak barrels, 20% new

TOTAL ACIDITY: 5.93 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870