



ACONCAGUA ALTO

Carmenere
2017



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for the Aconcagua Alto Carmenere primarily come from a selection of different Max's vineyard blocks in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. 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

As a result of higher temperatures and drier soils, bud break arrived earlier this season. As spring and summer unfolded, we experience dry conditions as well as constantly warm temperatures, especially during November and January. March blessed with a relief in the overall warm temperatures of the summer, allowing the grapes to gently continue ripening, while preserving their acidity and freshness.

WINEMAKING NOTES

Grapes were handpicked, double sorted and then crushed. The must was deposited into stainless steel tanks for fermentation. Then, the wine was moved directly to French oak barrels, 30% of which were new, where it underwent malolactic fermentation and was aged for a total of 14 months.

TASTING NOTES

The 2017 vintage of Aconcagua Alto Carmenere displays a beautiful cherry red color with violet hues. The nose delivers black cherries, cigar box, black olives, roasted red pepper and a soft hint of ripe blackberries. With an elegant entrance, the palate offers red and black fruits accompanied by soft notes of tobacco, cloves and some bitter chocolate. With silky tannins, it delivers a great sensation of freshness and good volume, with a long and pleasant finish.

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.45

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

RESIDUAL SUGAR: 1.86 g/L

AGEING: 14 months in French oak barrels, 30% of which were new