



## ACONCAGUA ALTO

*Carmenere*  
*2018*



### 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

The season began with considerable water reserves due to the presence of rain in the months of May to October. Flowering reached its peak as normally in November. February and March recorded average temperatures, while April was slightly warmer. All these idyllic climatic conditions allowed the season to conclude with moderate temperatures, which confers a very balanced ripening and harvest, as well as ideal sanitary conditions, allowing to obtain aromatic and flavor complexity in the grapes.

### 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, 35% of which were new, where it underwent malolactic fermentation and was aged for a total of 14 months.

### TASTING NOTES

The 2018 vintage of Aconcagua Alto Carmenere displays an intense violet color. The nose delivers black fruits, mushrooms, roasted red pepper and a soft hint of dried notes. With an elegant entrance, the palate offers a note of mushrooms, paprika and a hint of blueberry tart. It has a great structure and rounded fine-grained tannins that provide a silky texture to the palate.

### TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.6

TOTAL ACIDITY: 5.54 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.06 g/L

AGEING: 14 months in French oak barrels, 35% new