

#### Grapes

92% Cabernet Sauvignon  
6% Petit Verdot  
2% Syrah

#### Region/Appellation

Aconcagua Valley

#### Alcohol by volume

13.50%

#### Residual Sugar

2.36 g/l

#### pH

3.55

#### Total Acidity

3.54 g/l

#### Tasting Guide



Light Medium Full

#### Tasting note printed

25/04/2024

# Max Cabernet Sauvignon

## 2019 6x75cl

### Winemaker Notes

Bright ruby red colour with violet hues of medium intensity. The nose has notes of red and black fruits such as raspberries, blackberries and cherries, accompanied by soft tone reminiscent of clove, liquorice and bitter chocolate. On the palate, it is a juicy and fresh acidity that enhances the plums, blackberries, a hint of pomegranate and raspberries pastries. It has fine-grained tannins that lead to a refreshing acidity that balances the whole, crowned by an excellent persistence.

### Vineyard

The grapes for our Max Cabernet Sauvignon primarily come from our Max vineyards 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 vigor, producing balanced fruit loads with small bunches and berries.

### Winemaking

Grapes were handpicked, sorted, destemmed, crushed and placed in stainless-steel tanks for fermentation. The grapes had a total maceration for 8-28 days. Afterwards, the wine was kept in French oak barrels, 30% of them new, for malolactic fermentation and ageing for 12 months.

### Vintage

The 2019 vintage officially ended at Viña Errázuriz on May 3rd. It was a dry and warm season, giving way to an early vintage, with splendid sanitary conditions of our grapes. The vintage began with a shortfall of rains by the end of winter and beginning of spring, totalizing a deficit of 30% in 2018. The dry soils pushed us to irrigate one month ahead compared to an average year. On the other hand, the absence of rains during spring ensured splendid sanitary conditions of our grapes, which prevailed throughout the entire season. Temperatures early in the spring were similar to historic records, but were followed by a hot November. After experiencing normal temperatures in December and January, February was a hot month just like November, with heatwaves recorded in the central and southern regions that did not reach the Aconcagua Valley. This scenario made the harvest go ahead of the historical dates. March, on the contrary, was colder than average records. By this time, the harvest in Aconcagua Costa, which started in February 11, was at full speed, and was completed in a record lapse of just 45 days, in benefit of preserving the aromas and acidity of the wines. In general, the vintage delivered good yields, although some varieties registered lower yields than our estimations, such as the decrease in 17% for Cabernet Sauvignon from Aconcagua Inland, 10% for Merlot, 6% for Malbec and 4% for Sauvignon Blanc. In all, a dry and healthy year, warmer than historical averages, with November and February as the hottest months, giving way to an early vintage. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of outstanding sanitary conditions and great concentration.

### Food match

Grilled and Roasted Red Meats



Slow braised beef