Max Carmenère 2019 6x75cl

Winemaker Notes

The 2019 vintage of our Max Carmenere displays a full and deep violet color. On the nose, notes of black and red fruits, herbs and spiced character as roasted red bell pepper, rosemary and dill, all framed by soft notes of chocolate and roasted coffee beans. On the palate, appears notes of nuts, dark cherries and coffee. It shows good structure with elegant, fine grained tannins that give a silky texture on the palate.

Vineyard

The grapes for our Max Carmenere 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 12 to 20 days. Afterwards, the wine was kept in French oak barrels, 25% of them new, and the rest of second and third use for malolactic fermentation and ageing for 12 months.

Vintage

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts, and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

Food match

Grilled and Roasted Red Meats

Turkey or pork meatballs with a spicy tomato salsa

Grapes
100% Carmenere

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.50%

Residual Sugar
2.47 g/l

pH
3.61

Total Acidity
5.51 g/l

Drinking Window
2024 - 2025

Tasting Guide

A	B	C	D	E
Light		Medium		Full

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29/03/2024