

Grapes
100% Chardonnay

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.00%

Residual Sugar
2.11 g/l

pH
3.06

Total Acidity
6.86 g/l

Drinking Window
2024 - 2028

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed
20/04/2024

Max Chardonnay 2021 6x75cl

Winemaker Notes

Displaying a very attractive bright yellow straw colour, this Chardonnay has a citrus profile with reminiscences of tangerine, some pears and sweet cucumber, all framed by soft notes that reminds of toasted bread and dried fruits. Consistent with the nose, the palate offers pear notes, soft hints of toasted bread and dried fruits, with an aftertaste of fresh citrus notes at the end. Great structure and balanced acidity that adds tension, providing excellent length to this Chardonnay.

Vineyard

The grapes that go into the Max Chardonnay come from our cool climate vineyards. The vineyards are noted for the Pacific Ocean's cool breezes and early morning fog. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

Winemaking

Grapes were handpicked early in the morning and whole-cluster pressed. The must was cold decanted in stainless steel tanks in pursuit of greater clarity. Fermentation took place in French oak barrels, 20% new and the rest of second or third use. Approximately 30% of the final blend underwent malolactic fermentation. The wine stayed in touch with its finest lees while aging for 10 months in barrels.

Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

Food match

Grilled and Roasted White Meats

Grilled prawns & herb butter

