

Grapes
100% Malbec

Region/Appellation
Aconcagua Valley

Alcohol by volume
14.5%

Residual Sugar
2.39 g/l

pH
3.53

Total Acidity
5.7 g/l

Drinking Window
2025 - 2031

Tasting Guide
A B C **D** E
Light Medium Full

Tasting note printed
31/07/2025

Max Malbec 2023 6x75cl

Winemaker Notes

MAX Malbec displays a deep, dark purple-red hue, with aromas of violets, lavender, plum, and ripe black fruits. Subtle pastry notes, reminiscent of blueberry tart, add complexity. On the palate, ripe black fruits dominate, complemented by sweet spices like nutmeg, a touch of liquorice, and fine pastry hints. Balanced with a harmonious breadth and length, its chalky textured tannins bring elegance and structure for a refined experience.

Vineyard

The grapes for MAX Malbec come primarily from our MAX vineyards in the Aconcagua Valley. Located in the valley interior, the vineyard features soils that are mainly colluvial in origin, with a predominantly loamy to clay-loam texture. The special soil nutrition and drainage conditions among the different soils help to control vigour in the vines, leading to a balanced fruit load, with small clusters and berries.

Winemaking

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 7 to 21 days. The wine was aged for 12 months in French oak barrels, 20% new.

Vintage

A warm and challenging vintage with regard to vineyard management and harvest decision making but the wines have good colour, ripe fruit, delicate tannins and juicy acidity thanks to the coastal trough effect.

Food match

Porterhouse steak with peppercorn sauce

