

Grapes
Merlot

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.50%

Residual Sugar
2.11 g/l

pH
3.41

Total Acidity
5.71 g/l

Drinking Window
2024 - 2025

Tasting Guide

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

Tasting note printed
03/03/2024

Max Merlot 2018 6x75cl

Winemaker Notes

Beautiful and bright cherry red with ruby highlights. The wine shows aromas of red fruits such as raspberries, cherries accompanied by notes of pastry with a touch of dill and clove. In the mouth it feels juicy, very polished tannins with an acidity that brings freshness and tension. Good persistence with a long and very pleasant finish.

Vineyard

Merlot vines planted more than 17 years ago thrive in the clay soils of the Max IV Vineyard in the Aconcagua Valley. The soils at Max IV are of colluvial origin with a 3 feet layer of stone-free clay-loam texture that enables the roots to dig deep and obtain enough water, thereby ensuring good canopy development. These soil profiles produce excellent balance between vegetative growth and fruit load, which in turn allows the grapes to reach their maximum concentration.

Winemaking

The grapes were hand harvested, selected, then gently crushed and deposited into stainless steel tanks for alcoholic fermentation. After fermentation, the new wine was left on its skins for optimal extractions of tannins and colour. Total maceration time was 12 - 20 days, then aged for 12 months in French oak barrels, 20% of which were new.

Food match

Grilled and Roasted Red Meats

Spaghetti in a creamy mushroom sauce

