

Grapes  
100% Merlot

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.50%

Residual Sugar  
3 g/l

pH  
3.62

Total Acidity  
5.21 g/l

Drinking Window  
2024 - 2027

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

Tasting note printed  
29/04/2024

## 2020 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 thrive in the clay soils of the Max Vineyards 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, 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.

### Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

### Food match

Grilled and Roasted Red Meats

Spaghetti in a creamy mushroom sauce

