



MAX RESERVA

MERLOT

2013



VINEYARDS

APELLATION: Aconcagua Valley

Merlot vines planted more than 15 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 sufficient 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.

VINTAGE NOTES

A superb growing season characterized by its cool conditions, particularly in the northern and coastal areas of Chile. Spring was marked by cool temperatures and rains concentrated in the month of October that recharged the soils and provides enough water for the plants to grow well early on. Elegance and balance are the key descriptors of this season, with fine grain tannins, great colors and long finish.

WINEMAKING NOTES

The grapes were hand harvested, gently selected, then gently crushed and deposited into stainless steel tanks for alcoholic fermentation at 24°–28°C (75°–84°F) with 3 daily pumpovers. After fermentation, the new wine was left on its skins for optimal extractions of tannins and colour. Total maceration time was 9–22 days, then aged for 12 months in French oak barrels, 30% of which were new.

TASTING NOTES

Aromas of red fruits such as cherries and strawberries along with black fruits such as plums and figs, while subtle notes of vanilla, cinnamon and dried fruits. The smooth palate has good structure and well-balanced acidity that lends a pleasing freshness. Flavors of dark currant and raspberry are persistent along with elegant and fine tannins.

TECHNICAL INFORMATION

COMPOSITION: 90% Merlot, 10% Malbec

ALCOHOL: 14%

PH: 3.35

RESIDUAL SUGAR: 2.13 g/L

AGING: 12 months in French oak barrels, 30% new

TOTAL ACIDITY: 6.35 g/L (in tartaric acid)

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870