

ERRAZURIZ

VINOS DE FAMILIA DESDE 1870

Carmenere

MAX RESERVA

2012

Denomination of origin:	Valle de Aconcagua
Composition:	100% Carmenere
Alcohol:	14,0% v/v
pH:	3,6
Acidez Total:	5,44 g/l (tartaric acid)
Residual Sugar:	2,89 g/l



VINEYARD

The grapes for our 2012 Max Reserva Carmenere come mainly from our Max V, VI and VII vineyards in the Aconcagua Valley. The region is known for its Mediterranean climate, with moderately warm summer days and fresh evening breezes, producing a daily temperature oscillation that is very beneficial for developing polyphenols in red wines. The vineyards are planted on soils of alluvial and colluvial origin, with a variable percentage of clay and stones, good drainage and depth for the roots to explore. Vines are trained to the vertical shoot position and are drip irrigated. Being Carmenere a late-ripening variety, canopy management is conducted so that the autumn light can penetrate the foliage. By reaching the fruit zone, it helps ripening the grapes and enhances the variety's characteristic aromas and flavours.

VINTAGE NOTES

Harvest date: Throughout April
Historic Averages:
Average temperature (October-April) 18.9°C (66°F)
Temperature oscillation (October-April): 18.5°C (65.3°F)
Annual rainfall: 250mm

The 2011-2012 season was warm and dry, and showed moderate yields in our Max Vineyard. The warm condition of the year became clear only in February and March due to the increase of both the low and the high average temperatures, which reached a record average height of 30.8°C (87.4°F) in March. Average high temperatures were lower in April. The recorded total heat summation was of 1,621 degree days (DD), 128 DD more than in the previous season, and 200 DD higher than the average of the past three seasons.

Total rainfall barely reached 2.4 mm, which, compared to the 20.2 mm of the 2010/2011 season, allowed us to produce grapes of excellent health but complicated hydric managements. The above-mentioned conditions of the season led us to make wines that show great colour, soft tannins, intense aromas and ripe fruit, with moderate acidities.

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VINIFICATION

Grapes were handpicked and transported in small 14-kg boxes to the winery, where they were carefully inspected, crushed and deposited in stainless steel tanks of medium volume. Alcoholic fermentation took place at temperatures that varied between 24 and 28°C, with three daily pumpovers, predominantly aerated, to achieve a complete extraction of anthocyanins, tannins and aromas from the skins, which added structure, support and complexity to the wine. Once fermentation was completed, the wine remained in touch with the skins. Depending on the individual development of each lot, and for an optimal extraction of tannins and colour, they completed a maceration of 7 to 33 days. The wine was then kept for 12 months in French oak barrels, 8% of them new. During this period, it reached its stability in a natural way.

WINEMAKER'S COMMENTS

Our 2012 Max Reserva Carmenère shows an intense ruby red colour with violet hues. A spicy character predominates on the nose, with aromas that remind of black pepper and paprika, all followed by notes of figs and plums, as well as subtle touches of black olives. The aging in barrel added harmonious notes of coffee and black chocolate to this blend of aromas. The wine feels velvety on the palate, with round and polished tannins that emphasize the flavours of black fruits and figs, as well as the variety's classic spicy character.