

Grapes

85.5% Cabernet Sauvignon
5.5% Malbec
4.5% Petit Verdot
3.3% Tintorera
1.3% Cabernet Franc

Region/Appellation

Aconcagua Valley

Alcohol by volume

13.5%

Residual Sugar

2.46 g/l

pH

3.61

Total Acidity

5.37 g/l

Drinking Window

2025 - 2031

Tasting Guide

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

Tasting note printed

20/04/2025

Max Cabernet Sauvignon

2021 6x75cl

Winemaker Notes

Bright ruby red colour with violet hues of medium intensity. The nose has notes of red and black fruits such as raspberries, blackberries and cherries, accompanied by soft tone reminiscent of clove, liquorice and bitter chocolate. On the palate, it is a juicy and fresh acidity that enhances the plums, blackberries, a hint of pomegranate and raspberries pastries. It has fine-grained tannins that lead to a refreshing acidity that balances the whole, crowned by an excellent persistence.

Vineyard

The grapes for our Max Cabernet Sauvignon primarily come from our Max vineyards in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. The special conditions of nutrition and drainage of the diverse soils help control plant vigor, producing balanced fruit loads with small bunches and berries.

Winemaking

Grapes were handpicked, sorted, destemmed, crushed and placed in stainless-steel tanks for fermentation. The grapes had a total maceration for 8-28 days. Afterwards, the wine was kept in French oak barrels, 30% of them new, for malolactic fermentation and ageing for 12 months.

Vintage

Long and gentle ripening season. Fresh, elegant and aromatic wines. The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

Food match

Slow braised beef

