

#### Grapes

85.6% Cabernet Sauvignon  
7% Petit Verdot  
3.7% Malbec  
2.4% Alicante Bouschet  
1.3% Syrah

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.50%

Residual Sugar  
2.37 g/l

pH  
3.61

Total Acidity  
5.61 g/l

#### Tasting Guide

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

Tasting note printed  
26/12/2024

# Max Cabernet Sauvignon

## 2022 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

A slightly warm season, with high acidity and colour intensity, delivering concentrated wines with ripe tannins and an acidity that adds freshness and elegance. The season was considered one of the five driest in the last 100 years, with only 64 mm of rainfall, compared to the historical average of 128 mm. Despite the low rainfall, yields were generally stable. The sum of this season's conditions resulted in concentrated red wines, with intense colour and ripe tannins, with acidity that adds freshness and elegance.

### Food match

Grilled and Roasted Red Meats

Slow braised beef

