

Grapes

85.5% Carmenere
10.7% Syrah
3.8% Petit Verdot

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.50%

Residual Sugar
2.4 g/l

pH
3.58

Total Acidity
5.84 g/l

Drinking Window
2024 - 2029

Tasting Guide

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

Tasting note printed
10/03/2025

2022 6x75cl

Winemaker Notes

Max Carmenere displays a full and deep violet color. On the nose, notes of black and red fruits, herbs and spiced character as roasted red bell pepper, rosemary and dill, all framed by soft notes of chocolate and roasted coffee beans. On the palate, appears notes of nuts, dark cherries and coffee. It shows good structure with elegant, fine grained tannins that give a silky texture on the palate.

Vineyard

The grapes for our Max Carmenere 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 12 to 20 days. Afterwards, the wine was kept in French oak barrels, 25% of them new, and the rest of second and third use for malolactic fermentation and ageing for 12 months.

Vintage

The slightly warm season with high acidity and intense colour in the grapes that delivered concentrated wines with ripe tannins and acidity that contributes freshness and elegance. The 2022 season was one of the five driest in the past 100 years, with just 64 mm of rainfall between January and December 2021, despite the historic average of 128 mm. The sum of the season's conditions resulted in concentrated red wines with intense colour, ripe tannins, and acidity that provides freshness and elegance.

Food match

Grilled and Roasted Red Meats

Turkey or pork meatballs with a spicy tomato salsa

