

Grapes
100% Chardonnay

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.00%

Residual Sugar
2.34 g/l

pH
3.07

Total Acidity
6.5 g/l

Drinking Window
2024 - 2027

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
26/12/2024

Max Chardonnay 2022 6x75cl

Winemaker Notes

Displaying a very attractive bright yellow straw colour, this Chardonnay has a citrus profile with reminiscences of tangerine, some pears and sweet cucumber, all framed by soft notes that reminds of toasted bread and dried fruits. Consistent with the nose, the palate offers pear notes, soft hints of toasted bread and dried fruits, with an aftertaste of fresh citrus notes at the end. Great structure and balanced acidity that adds tension, providing excellent length to this Chardonnay.

Vineyard

The grapes that go into the Max Chardonnay come from our cool climate vineyards. The vineyards are noted for the Pacific Ocean's cool breezes and early morning fog. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

Winemaking

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Vintage

Even though the winter was slightly less rainy than average, starting the season regularly. Spring continued normally too cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed them to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

Food match

Grilled and Roasted White Meats

Grilled prawns & herb butter

