

## Grapes

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.00%

## Tasting Guide



Tasting note printed  
24/11/2024

# Max Chardonnay 2023 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

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure. The 2021-2022 season was one of the driest in the past 100 years, with just 98 mm of rainfall between January and December 2021. In October, the spring was slightly warmer than usual, although November and December presented more cold and cloudy days, which delayed the vineyard's phenological advances by a week to 10 days. January had enough sunny days to achieve good veraison and allow maturation to advance, while February and March were cooler than the historic average, which encouraged slow ripening and the preservation of the acidity in the grapes. As a result, the heat summation was within the historic range with 1,246 degree days. Yields were generally lower than in previous years as a result of a reduced bud induction in the spring of 2020 due to the higher yields in 2021 and the lower availability of water. The reduced precipitation and excellent health conditions enabled us to produce fresh and vibrant wines with good aromatic intensity that reflect the characteristics of our terroir.

## Food match

Grilled and Roasted White Meats

Grilled prawns & herb butter

