Max Shiraz 2018 6x75cl

Winemaker Notes

Ruby red with violet hues. Aromas of red and black fruits such raspberries and blueberries are accompanied by soft touches of black pepper and violets, all framed by notes of sweet spices, coffee bean and chocolate. Luscious Syrah with medium body, elegant tannins and a long, tasty finish.

Vineyard

The grapes that go into Max Reserva Shiraz 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 vigour, producing balanced fruit loads with small bunches and berries. Some of the grapes for this wine come from Manzanar, our cool-climate coastal plantation in the Aconcagua Valley located 12 kilometres from the Pacific Ocean with schist-based soils.

Winemaking

The grapes were hand picked early in the morning and inspected on a double selection table, crushed, and deposited into stainless steel tanks for fermentation. The wine was aged for 12 months in French oak barrels, 20% of which were new.

Vintage

The idyllic climatic conditions experienced throughout the season favored an outstanding performance of our vineyards, as temperatures uctuated among the historic parameters, concluding the season with moderate temperatures. This allowed a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex avors in the grapes. We would dare say this is a vintage we truly believe was blessed by nature.

Food match

Grilled and Roasted Red Meats

BBQ Chicken with a simple tomato salsa

Grapes
97% Syrah
3% Viognier

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.50%

Residual Sugar
2.24 g/l

pH
3.45

Total Acidity
5.94 g/l

Drinking Window
2025 - 2025

Tasting Guide

A	B	C	D	E
Light		Medium		Full

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