

# Max VIII 2019 6x75cl

## Winemaker Notes

This blend shows an intense and deep ruby red colour with violet hues. On the nose it displays floral notes reminiscent of violets, then the red fruit appears, raspberry and pomegranate, all elegantly accompanied by soft notes of fine pastry and nuts. The palate is balanced and juicy, with round and elegant tannins. It is lively and has tension, which predicts excellent ageing potential. Very long and persistent on the palate.

## Vineyard

The grapes for MAX VIII come from a selection of the different vineyards in the Aconcagua Valley, where climatic conditions, soil, topography, exposure and height vary thanks to the transversal position of the valley in the Chilean geography. The climate goes from a cool climate, close to the coast (40 km) to a Mediterranean climate, more inland from the valley (70 km) thanks to the presence of the cool breezes from the Pacific Ocean that finally decreases at the foot of the Andes Mountains. The soils of the vineyards change their texture due to their different geological origins, in a range that goes from alluvial soils formed by deposits of the Aconcagua River, to colluvial soils originated from rocks from the slopes. The special conditions of nutrition and drainage of these different soils help to develop the varieties of this blend, producing balanced grapes for this wine.

## Winemaking

Harvest Hand. Cold maceration at 8 -12 °C, 3 - 7 days in stainless steel tanks. Alcoholic Fermentation at 23 - 28¼C, 5 -10 days in stainless steel tanks plus 10 - 30 days of extended grape solids contact period. Aging in 225L oak barrels for 20 months.

## Vintage

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts, and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

## Food match

Grilled and Roasted Red Meats

Grilled lamb kebabs with onion salsa



### Grapes

40% Syrah  
23% Cabernet Sauvignon  
13% Malbec  
10% Carmenere  
8% Grenache  
6% Mourvedre

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.50%

Residual Sugar  
2.92 g/l

pH  
3.5

Total Acidity  
5.91 g/l

Drinking Window  
2024 - 2025

### Tasting Guide

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

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