

Grapes

39% Syrah
21% Cabernet Sauvignon
13% Grenache
10% Mourvedre
8% Carmenere
6% Malbec
Petit verdot 2%;
Cabernet Franc 1%

Region/Appellation
Aconcagua Valley

Alcohol by volume
14.00%

Residual Sugar
2.4 g/l

pH
3.55

Total Acidity
6.19 g/l

Drinking Window
2024 - 2030

Tasting Guide

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

Tasting note printed
24/11/2024

Max VIII 2020 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 - 28°C, 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

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality

Food match

Grilled and Roasted Red Meats

Grilled lamb kebabs with onion salsa

