



THE EXPERTS' CHOICE

MAX

Cabernet Sauvignon 2022

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for MAX Cabernet Sauvignon come primarily from our MAX vineyards in the Aconcagua Valley. Located in the valley interior, the vineyard features soils that are mainly colluvial in origin, with a predominantly loamy to clay-loam texture. The special soil nutrition and drainage conditions among the different soils help to control vigour in the vines, leading to a balanced fruit load, with small clusters and berries.

VINTAGE NOTES

The slightly warm season with high acidity and intense colour in the grapes that delivered concentrated wines with ripe tannins and acidity that contributes freshness and elegance. The 2022 season was one of the five driest in the past 100 years, with just 64 mm of rainfall between January and December 2021, despite the historic average of 128 mm. The sum of the season's conditions resulted in concentrated red wines with intense colour, ripe tannins, and acidity that provides freshness and elegance.

WINEMAKING NOTES

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 7 to 25 days. The wine was aged for 12 months in French oak barrels, 25% new.

TASTING NOTES.

MAX Cabernet Sauvignon has a bright cherry red color. On the nose, stand out notes of plums, some raspberry, and cherry, framed with notes of tobacco, cedar, tarragon, and bay leaf. On the palate dominates fresh plums accompanied by cherry pie flavours and notes of graphite, black tea, and a soft touch of licorice. It is an elegant wine, juicy with chalky tannins that run in a long and persistent caress on the palate, having excellent persistence.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.61

TOTAL ACIDITY:

5.61 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.37 g/L

AGEING:

12 months in French oak barrels, 25% new.

