



## ACONCAGUA ALTO

*Carmenere*  
*2019*



### VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for the Aconcagua Alto Carmenere primarily come from selecting different MAX's vineyard blocks in the Aconcagua Valley, located in the valley's interior. The vineyard soils have a predominantly silty texture and are of colluvial origin. The unique nutrition and drainage conditions of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

### VINTAGE NOTES

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. Our vineyards' quality 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.

### WINEMAKING NOTES

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. Total maceration ranged from 15 to 25 days. The wine was aged for 14 months in French oak barrels, 35% new.

### TASTING NOTES

The 2019 vintage of Aconcagua Alto Carmenere displays an intense purple colour with violet hues. The nose delivers black fruits, paprika, tobacco, and soy sauce touches, all framed by notes of roasted coffee beans and bitter chocolate. It shows excellent typicity with spicy flavours complemented by notes of figs, black fruits, and some coffee on the palate. It is a full-body wine with soft and round fine-grained tannins that provide a long, complex and elegant finish.

### TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.58

TOTAL ACIDITY: 5.85 g/L (in tartaric acid)

RESIDUAL SUGAR: 1.82 g/L

AGEING: 14 months in French oak barrels, 35% new