



MAX

Cabernet Sauvignon 2023

APPELLATION: Aconcagua Valley

VINEYARDS

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

WINEMAKING NOTES

The grapes were hand-picked in the morning, then inspected on a double selection table, crushed, and placed in stainless steel tanks for fermentation. Maceration lasted between 6 and 30 days.

TASTING NOTES

MAX Cabernet Sauvignon has an intense, bright cherry-red colour. On the nose, fresh red fruit stands out, with notes of raspberry and plum, a subtle hint of red fruit pastries, and delicate floral nuances of lavender. A spicy background reveals rosemary, laurel, and cedar. On the palate, its fresh fruit character and complex spicy notes, evoking tobacco and liquorice, take centre stage.

FOOD PAIRINGS

Pairs perfectly with grilled red meats, pasta with rich sauces, and mature cheeses such as Manchego or aged Gouda. Its spicy and fruity notes enhance dishes with herbs and spices, providing balance and freshness.

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.4

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

RESIDUAL SUGAR: 2.3 g/L

AGEING:
12 months in French oak barrels,
20% new.

