

FAMILY WINES SINCE 1870

MAX Chardonnay 2017

Aconcagua Costa

ESTATE

Errázuriz is recognized as perhaps the single top quality producer of Chilean wines, with in the last year alone Eduardo Chadwick, President, named Decanter Man of the Year 2018, and the winery awarded Best Chilean Winery 2017 by Robert Parker's Wine Advocate.

WINE

One of Francisco Baettig's favorite varietals to work with, year after year MAX Chardonnay is noted for its crispness and lively acidity. The exceptional soils and cool ocean breeze provide optimal conditions for Chardonnay in Errazuriz' coastal vineyards, located just 8 miles from the Pacific. The diverse soils control plant vigor, producing fruit that is balanced yet intensely concentrated, with a beautiful fresh citrus and mineral profile.

VINEYARD

Soils: The vineyards are drip irrigated and trellised to vertical shoot position on soils that have a thin, 15-30 inch layer of loam texture over a layer of clay and broken slate-like rocks (schist) that is responsible for the minerality found in Errazuriz' wines from the coast.

Farming: Certified Sustainable. Environmentally friendly processes include using gravity instead of pumps to move wine, controlling temperatures with wind in underground ducts to avoid use of air conditioning, and using solar panels and special window glass to save energy. *Grape Varieties:* 100% Chardonnay.

WINEMAKING

Fermentation: Grapes were handpicked early in the morning and whole-cluster pressed. The must was cold decanted in stainless steel tanks in pursuit of greater clarity. Fermentation took place in French oak barrels, 17% new and the rest of second or third use. Approximately 30% of the final blend underwent malolactic fermentation.

Aging: 10 months in French oak barrels, 17% new.

VINTAGE

The 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest. As a result the vintage produced wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.



CHARDONNAY

ONCAGUA COSTA, CHILE

WINE ADVOCATE

"This has the pure and fresh style they are getting famous for—crisp, with integrated oak, transparency, verticality and minerality on a vibrant and focused palate. Great Chardonnay at a great price."