



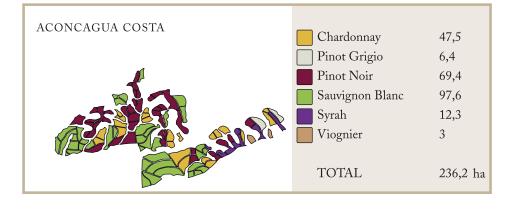
ACONCAGUA COSTA

The vineyard was planted in 2005, 2006 and 2009, it is located just 12 km from the cold Pacific Ocean in Aconcagua Costa, specifically in the Quillota locality. Its cool maritime climate is highly influenced by the cold Pacific Ocean, which brings icy masses of water from the South Pole induced by the Humboldt Current. This results in cooling breezes that refresh the vines in the vineyard and promote the morning fog. The season is marked by the presence of mild wet winters followed by cool, dry summers.

The soils in Chilhué are formed over igneous intrusive and extrusive (volcanic) rocks in different stages of metamorphism, with a prevalence of metamorphic rocks such as schist and slate that give the wines a vertical, austere and linear profile.

The vineyard's topography ranges from gentle rolling hills to steep slopes that play a major role in the soil's profile. The soils are shallower at the top of the slope, and the depth increases lower on the hillside and are quite deep at the bottom.

The wines sourced from this vineyard are the Aconcagua Costa range and part of the Max Reserva range.



Historic DD:	1.280
Average daily T ^o :	15,6°C
Daily T ^o oscillation:	14,9°C
MJT:	17,7°C
Annual rainfall:	299 mm
m.a.s.l.:	from 100 m to 227 m
Distance to Pacific Ocean:	12 km



MAX VINEYARD BLOCKS

The Max vineyard blocks are located in the Entre Cordilleras sector of the Aconcagua Valley, and consist of 242 hectares planted to Cabernet Sauvignon, Carmenere, Merlot, Petit Verdot, Cabernet Franc, Malbec, Syrah and other Mediterranean vines that average 30 years in age. The vines thrive on hillsides up to 600 metres above sea level, around 60 kilometres from the Pacific Ocean on the southern bank of the Aconcagua River.

The area's Mediterranean climate features a long mild and dry growing season with limited precipitation. Low rainfall also means clear skies, abundant sunshine and warm temperatures, which are moderated by the cool air that blows in from the sea.

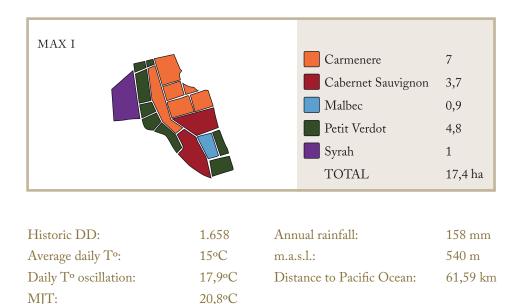
The region's two key geographical influences, Mount Aconcagua, the highest mountain in the western hemisphere at 6,966 metres above sea level, and the Aconcagua River that flows from it, have generated a diversity of soil types that allow each grape variety to reach its finest expression.

MAX I

Max I block was planted in 1994, 2003, 2007 and 2014 on a northeast-facing hillside with strong slopes varying from 5% to 30% and it has two distinct macro terroirs, depending on the slope. On the highest part of the hillside, the weathering of the intrusive igneous rock (Diorita) produced shallow soils of 40-50cm depth with sandy loam texture and few stones. The lower part of the hill

has coarse alluvium which corresponds to colluvium transported by water of the creeks over a few hundred metres, so the stones are just subangular, with soils that go up to 2mts. deep of sandy loam texture with stoniness that increases with depth and can reach up to 50%.

The wines sourced from this vineyard are Don Maximiano, La Cumbre, Villa Don Maximiano and Max Reservas.





MAX II

Max II block was planted in 2010, 2013, 2017 facing northwest with slopes varying from 5% to 20% and there are soils from 50 to 120 cms. deep, with sandy loam to clay loam texture and high stoniness content varying from 30% to 70% made of subangular gravels, peebles and blocks, lying over coarse alluvium.

The wines sourced from this vineyard are Don Maximiano and Villa Don Maximiano.



MAX III

Max III was planted in 2013 and 2017 on north facing slopes with 10% of inclination. The soils are of volcanic origin and correspond to colluvium transported from the hill, they are of loam texture and up to 1,5 metres deep with 35% of angular stones content which provide excellent drainage.

The wines sourced from this vineyard are Max Reserva Cabernet Sauvignon and Carmenere.

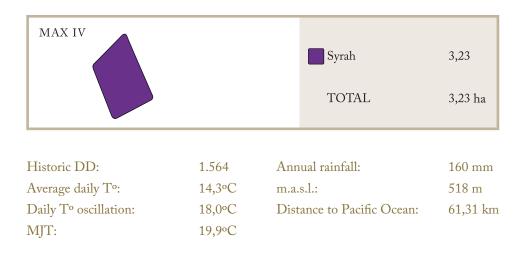




MAX IV

Max IV was planted in 1992 on a plain of alluvial soils with clay loam texture with underground water (napa) at 5 metres deep.

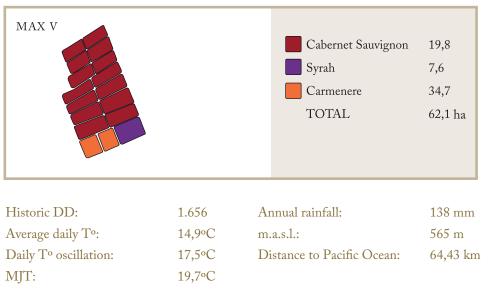
From this vineyard we source our Max Reserva Shiraz.



MAX V

Max V block was planted in 1993, 2013 and 2015. It is located on the south bank of the Aconcagua River in the alluvial plain, so it is fresher than Max I and Max II due to its proximity to the river and minimum slope without north exposure. This difference in temperatures is especially pronounced during the summer months. The soil is deep with clay to clay loam texture and high stone content of up to 80% which helps ensure excellent drainage. The nature of the subsoil is homogeneous, consisting of a coarse-grained alluvial terrace of the Aconcagua River, rich in well-rounded pebbles.

The wines sourced from this vineyard are Don Maximiano, Kai, La Cumbre and Villa Don Maximiano.

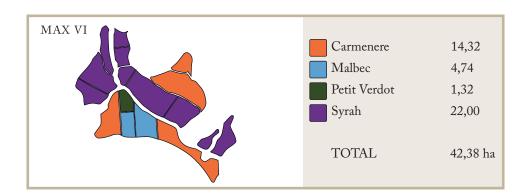




MAX VI

Max VI (Llay-Llay) was planted in 2006 and 2017 and it has two different sectors, separated by a small river (canal). Above the canal there is a sector planted on slopes that vary from 5% to 25% of inclination facing north-east, the soils are 80 cm deep of clay-loam texture and 15% to 30% of angular stones concentration. Below the canal there is a plain and the soils are deep of sandy-clay loam texture with less concentration of stones.

The wines sourced from this vineyard are Villa Don Maximiano and Max Reservas.



Historic DD:	1.550	Annual rainfall:	172 mm
Average daily Tº:	14,7°C	m.a.s.l.:	418 m
Daily T ^o oscillation:	16,5°C	Distance to Pacific Ocean:	55 km
MJT:	20,4°C		

MAX VII

Max VII (Tierras Blancas) block was planted in 2009 and 2010, it is facing northeast with two different sectors that have different type of soils and slope. The first sector is piedmont with 15% of inclination, the soil is 80 to 100 cm deep of colluvial origin with clay-loam texture. It has stoniness content of 35%, consisting in angular and subangular stones. The other sector is on slopes of 25% of inclination with thin soils of calcareous origin, with high calcium content. The texture is silty clay loam with high content of angular stones. From this second sector we obtain the best quality grapes with mineral character and freshness.

The wines sourced from this vineyard are Villa Don Maximiano and Max Reservas.

