

The state-of-the art winery at Errazuriz has been thoughtfully designed to minimize energy usage year-round.



# MAX Sauvignon Blanc 2020

Aconcagua Valley, Chile

#### **ESTATE**

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

#### WINE

It's becoming common knowledge, Errazuriz is one of the most interesting quality areas to grow Sauvignon Blanc, with wines that sit between the fruit of New Zealand and the minerality of the Loire Valley. MAX Sauvignon Blanc grapes come from the Manzanar Vineyard in Chile's newest appellation, Aconcagua Costa. Planted by Errazuriz in 2005 and just 8 miles from the Pacific Ocean, the combination of cool climate and diverse, quality soils creates wines with tremendous freshness and bracing minerality.

#### **VINEYARD**

Soils: The vines are planted at an altitude of 100 to 200 and 328 to 656 feet above sea level. The clayloam soil is just 12 inches deep, with a stratum of clay and metamorphic rock (schist) underneath.

Farming: 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.

### WINEMAKING

Variety: 100% Sauvignon Blanc

Fermentation: Grapes were picked in the early morning and carefully transported to the winery, where they are pressed. Juice is fermented in stainless steel tanks at a temperature between 14 to 16°C during 15 to 20 days, then softly filtered and bottled.

Alcohol: 13%

#### VINTAGE

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines



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"Lots of sliced-apple and lemon aromas and flavors. It's medium-bodied with bright acidity and a creamy, crunchy finish. Energetic. Light grass undertone." - J.S., 6/2021