



ERRAZURIZ

FAMILY WINES SINCE 1870

MAX Chardonnay 2018

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, 20% new and the rest of second or third use. Approximately 35% of the final blend underwent malolactic fermentation.

Aging: 10 months in French oak barrels, 20% new

VINTAGE

2018 experienced moderate temperatures with a heat summation that was only 1% higher than average. This allowed for a very balanced ripening and harvesting.



91

JAMES SUCKLING

"A pretty and nicely ripe chardonnay that shows cooked apples, peach pit and dried nutmeg. Full-bodied and round on the palate with fleshy stone fruit and clove and spice undertones throughout."