



ERRAZURIZ

FAMILY WINES SINCE 1870

MAX Sauvignon Blanc 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

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 clay-loam soil is just 12 inches deep, with a stratum of clay and metamorphic rock (schist) underneath.

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% Sauvignon Blanc.

WINEMAKING

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.

VINTAGE

The unforgettable 2018 season in Aconcagua Costa will be remembered as one of the coldest on record in this vineyard, with a heat summation 15% lower than historic averages, mainly concentrated during the months that preceded the harvest. The absence of rain from November to April provided the ideal conditions for a slow and steady ripening process. From May to October, there was a period of rain that was more abundant than usual. January, February and March were colder, especially the two first months of the year. March stepped in with blue skies, providing plenty of sunny days that provided the ideal conditions for the grapes to finish their ripening process on time and in excellent conditions.

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JAMES SUCKLING

"A pithy sauvignon blanc that shows nectarines, peach pit and papaya. Full-bodied with plenty of tropical character on the palate, but a fine line of acidity balances out the palate."