

ERRAZURIZ

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



MAX Chardonnay 2017

Aconcagua Costa, 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

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's 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: Thin layer of loamy texture and on a base of clay and metamorphic rock (slate/schist)

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% Chardonnay

Fermentation: Handpicked, sorted, whole-cluster pressed and fermented in stainless steel tanks. Approximately 30% of the final blend underwent malolactic fermentation.

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

Alcohol: 13%

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.

Decanter

93

"Errazuriz is doing an outstanding job with Chardonnay and is now undoubtedly a leading name on the world stage. This is a style that wears its oak on its sleeve but in a stylish way, with toasted-nut and clotted-cream aromas leading into a complex but refreshing palate and an energetic, revitalizing finish" - RP, 2/2020

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James Suckling

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Wine Advocate

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