

Soils: The soils are volcanic, colluvial and piedmont (Max I and II) or alluvial (Max V) in origin,

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: 68% Cabernet Sauvignon, 18% Carmenere, 9% Malbec and 5% Petit Verdot.

## WINEMAKING

Fermentation: Fermented in small-volume stainless steel tanks using selected yeasts at temperatures between 75-82 degrees F, 3 daily pumpovers, total maceration 8-30 days depending on the lot.

Aging: 22 months in French oak barrels, 68% new.

## VINTAGE

Climate: The 2014 season in the MAX Vineyard was characterized as a moderate and long growing season. The season began with a cool and dry spring, including some cold spells in late September, however, temperatures rose slightly reaching historical averages.



## **JAMES SUCKLING**

"Very cool black currant and blackberry aromas with hints of flowers. Full body, pretty integrated tannins and a bright and fruity finish. Hints of walnuts and berries on the finish. Chocolate undertone. A blend of 68% cabernet sauvignon, 18% carmenere, 9% malbec and 5% petit verdot."