

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.

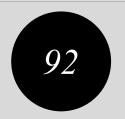
WINEMAKING

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, 17% new and the rest of second or third use. Approximately 30% of the final blend underwent malolactic fermentation.

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

VINTAGE

Climate: 2015 was defined by an exceptionally good growing season from beginning to end. Warm and dry conditions accounted wonderfully ripe grapes for this very attractive year in the MAX Vineyards, which shines through wines that are intense, well-structured and rich.



JAMES SUCKLING

"A vibrant white with flowers, dried lemon and lime. Medium body, intense fruit and a long, flavor finish. Energetic white. A blend of grapes from Aconcagua as well as Casablanca and Aconcagua Costa."