

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

MAX Chardonnay 2016

Aconcagua Coasta, 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' 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, 15-30 inch layer of loam texture over a layer of clay and broken slate-like rocks (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:* 13.5%

VINTAGE

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer.



Wine Spectator

James Suckling

IMPORTED BY

"Minerally and rich-tasting, with finely crafted flavors of apple, citrus, pear and spice that are supported by fresh acidity. Crunchy dried savory notes power the finish. ."

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