



ERRAZURIZ

FAMILY WINES SINCE 1870

MAX Chardonnay 2016

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

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



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WINE SPECTATOR

"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."