



# Errazuriz

A vibrant and expressive Carmenère that embodies the unique terroir of the Aconcagua Valley, delivering rich dark fruit, soft spice, and silky tannins.



## Max Reserva Carmenère 2022

Aconcagua Valley, Chile

### Region and Vineyards

The **Aconcagua Valley**, situated north of Santiago, is one of Chile's most esteemed wine regions, benefiting from a **Mediterranean climate** moderated by the cool breezes of the Pacific Ocean. This climatic influence ensures a long growing season, allowing grapes to ripen slowly while maintaining **fresh acidity and concentration of flavors**.

The **Errazuriz estate vineyards** for Max Reserva Carmenère are planted on colluvial soils with **loamy to clay-loam textures**, which provide excellent **drainage and water retention**. These soil conditions help control vine vigor, resulting in **small, concentrated berries** that contribute to the wine's depth and complexity. The 2020 vintage presented unique challenges, as it followed the driest winter in half a century, requiring careful **irrigation management** to ensure proper ripening and balance. Despite these difficulties, the harvest yielded **high-quality fruit with remarkable intensity and structure**.

### Winemaking

The **grapes were hand-picked** in the morning to preserve their freshness and then carefully sorted on a **double selection table** before gentle crushing. Fermentation took place in **stainless steel tanks** at controlled temperatures between 24°–28°C, allowing for optimal **aroma and flavor extraction**.

After fermentation, the wine underwent a **maceration period of 15 to 25 days**, enhancing its depth and complexity. It was then aged for **12 months in French oak barrels**, with **25% new oak** to provide a subtle touch of spice and refinement without overshadowing the varietal's signature characteristics. This aging process helped develop **silky tannins and a well-balanced structure**, ensuring a wine that is both **expressive and elegantly textured**.



Alcohol :14,00 %

Composition: 100% Carménère



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## Tasting Notes

- **Color:** Deep purple with violet hues, reflecting the vibrancy of the vintage.
- **Aroma:** A fragrant bouquet of blackberries and red cherries, accented by spicy notes of black pepper and paprika, with a subtle touch of bitter chocolate.
- **Palate:** Layers of juicy cherry and ripe strawberry, complemented by hints of black tea and spice. The silky tannins and balanced acidity create a smooth and elegant texture, leading to a long, refined finish.

## Did you know?

Carmenère was originally a **Bordeaux variety** that was thought to have been lost after the phylloxera crisis in the 19th century. It was rediscovered in Chile in the 1990s, where it had been mistakenly identified as Merlot for decades. Today, Chile is recognized as **the world's leading producer** of Carmenère, with the Aconcagua Valley producing some of its **most distinguished expressions**.

## Wine Pairing Ideas

- **Grilled lamb with rosemary and black pepper** – The wine's spice and ripe fruit complement the richness of the lamb.
- **Beef stroganoff with creamy mushroom sauce** – The velvety tannins balance the dish's creamy texture, enhancing its depth.
- **Duck confit with red cabbage and balsamic glaze** – The wine's acidity cuts through the richness of the duck, while its dark fruit flavors mirror the sweetness of the glaze.
- **Aged Gouda cheese** – The nutty and caramelized flavors of the cheese are an ideal match for the wine's dark fruit and subtle spice.

### James Suckling (JS) : 91 Points (2020)



*Spiced red plums, cherries, olives and red peppers, following through to a smooth, polished palate with medium body and creamy tannins. Velvety and so drinkable.*

### Wine Enthusiast (WE) : 91 Points (2018)



*The spicy blackberry aroma has an herbal edge and is lifted by a hint of lemony oak, while this is racy and not the least bit lazy or heavy. Tomatoey plum, berry, peppery spice, chocolate and licorice flavors span a wide spectrum, while this is composed and balanced through the finish. If you like honest Carmenère, this is for you. Drink through 2024.*



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**Robert Parker (RP) : 90 Points (2018)**

*I had not tasted the Carmenere from the Max vineyards for a while until they presented the still-unbottled 2018 Max Reserva Carmenere. The grapes were hand picked early in the morning and went through a sorting table before being crushed and put in stainless steel to ferment. The wine matured for 12 months in French oak barrels, 30% of them new. It's intensely herbal and spicy, varietal and defined, with clean aromas and focused flavors. The palate is juicy and tender, with moderate acidity and a soft mouthfeel. Barrel Sample: 89-90*



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