

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.

It's becoming common knowledge, Errazuriz is one of the most interesting quality areas to grow Sauvignon Blanc, with wines that sit between the fruit of New Zealand and the minerality of the Loire Valley. MAX Sauvignon Blanc grapes come from the Manzanar Vineyard in Chile's newest appellation, Aconcagua Costa. Planted by Errazuriz in 2005 and just 8 miles from the Pacific Ocean, the combination of cool climate and diverse, quality soils creates wines with

Soils: The vines are planted at an altitude of 100 to 200 and 328 to 656 feet above sea level. The clay-loam soil is just 12 inches deep, with a stratum of clay and metamorphic rock (schist)

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% Sauvignon Blanc.

WINEMAKING

Fermentation: Grapes were picked in the early morning and carefully transported to the winery, where they are pressed. Juice is fermented in stainless steel tanks at a temperature between 14 to 16°C during 15 to 20 days, then softly filtered and bottled.

VINTAGE

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



JAMES SUCKLING

"This is a fantastic sauvignon from Chile. Lots of grass, lemon, grapefruit and Thai basil. Full body round and layered at the finish. Splendid energy to this. Screw cap. Serious."