

MAXIMO DE MARCHIGUE 2017



First Vintage 2017

Limited Edition 6.600 bottles

Bottling Date December 5, 2019

Denomination of Origin

D.O. Colchagua Valley - Chile

Grape Blend

Cabernet Sauvignon, Cabernet Franc, Carménère, Syrah, Petit Verdot and Malbec

Winemakers

Victor Baeza & Maximiliano Ibáñez.

As Chief Winemaker, Victor contributes the art and his experience in world-class wines. Maximiliano brings his knowledge of our vineyards, along with vinification and barrel-aging technics to freely express the complexity of this wine. The contribution of both winemakers allows MAXIMO DE MARCHIGUE to be the greatest expression of our Terroir.

Vineyards

Maximo de Marchigüe is made with grapes that come from three vineyards - Alto Tierruca and Santa Ana (near the town of Marchigüe) and La Quebrada (near the town of Lolol). These vineyards are grown in Colchagua Valley and to the East of the Coastal Mountain range, just 30 kilometers (18.6 miles) from the Pacific Ocean. The maritime influence allows the high temperatures of the day to be moderated, thanks to the refreshing afternoon winds. This effect provides an excellent thermal oscillation that is optimal for a balanced maturity. The vineyards are planted on steep slopes and hills, mainly on granitic soils with different levels of clay and of medium depth. The age of the vines ranges from 17 to 24 years. Alto Tierruca is the youngest, high-density vineyard that is planted on a hill. Santa Ana and La Quebrada vineyards are drip irrigated for a limited delivery of water in each of their phenological stages. This allows the development of small bunches, highly concentrated aromas, soft and ripe tannins. The average yield is 5 to 8 tons per hectare.

Harvest

Early morning, all the grapes were hand-picked with a first selection of bunches during picking days. We carried out an automatic selection of berries before crushing to eliminate small grapes or those with dehydration defects.

In 2016, rainfall ranged from 280 to 320mm. This is considered normal for this appellation. During the ripening stage, temperatures were high with a long Summer and Autumn.

Vinification

Each batch of grapes were vinified separately. The temperature of the Must was lowered to 10°C (50°F) to carry out pre-fermentation maceration for a period of 3 to 5 days. A 4-day pre-fermentation maceration was carried out. Then, alcoholic fermentation was started by slowly increasing the tanks temperature at 16 °C (60°F) and by inoculating co-cultivated select yeasts with lactic bacteria. This process lasted an average of 12 days at a maximum temperature of 25°C (77°F). Subsequently, once alcoholic fermentation was finished, a 3-day post-fermentation maceration was done before aging the wine in French oak barrels. All the different batches of this Blend had a post-fermentation maceration of 5 to 6 days. This way, a smooth and velvety wine was made. The malolactic fermentation was fast, thanks to the co-cultivated yeasts with lactic bacteria.

Cellar

The wine was racked and cleaned off the thick lees to be aged for 25 to 27 months, in new extra-fine grain French oak barrels.

Tasting Notes

Intense ruby red color and aromas that remind us of cassis liqueur, forest fruit, plums, dried figs, black chocolate and tobacco, all complemented by subtle notes of vanilla. On the palate is balanced, intense and velvety. Powerful and sophisticated structure with a long and persistent finish.

Pairing

Red meats, especially lamb and wild game cooked in different ways: baked, stewed or with red wine sauces, mushrooms, rosemary and tomatoes.

Analysis

Alcohol:	14.5 %
pH:	3.63
Total Acidity:	
(Sulfuric Acid)	3.22 g / L
(Tartaric Acid)	4.93 g / L
Residual Sugar:	2.5 g / L