



BODEGAS
MÁXIMO ABETE
Viticultores & Winemakers

Guerinda EL MAXIMO 2017

VINTAGE

Our region didn't suffer the big frosts happened on April of 2017. Vintage marked by the long dry season, continued from 2016, which provokes one of the earliest harvests in the recent times. The warm style and the imbalance of alcoholic and phenolic maturation were alleviated by the rain at the end of august. Good quality and healthiness on the grapes. Powerful and ripen wines.

GRAPE VARIETY

Grenache 80%, Cabernet S. 20%.

VINEYARD

"Vallervitos" plots, in the Guerinda Hills (650m)
18-year-old-vines. Organic mountain vinegrowing, dry land with very low yield.
Harvest: between 20 September and 2 October.
Yield: 3500 Kg/Ha

WINEMAKING

Grapes picked by hand, fermented in concrete vats separately, with indigenous yeast. Aged 10 months in French oak used barrels, 300L for Garnacha and 225 for Cabernet S. No oenological products added, only sulphur . Soft filtering before bottling.

TASTING

Light red colour. Intense and finesse on the nose. Full of floral aromas mix with balsamic and minty hints (typical of Guerinda Hills vegetation). Ripe fruit (plums, cherries or fig jam) and subtle oak. Balanced and smooth on the palate, with velvet tannins and a tasty; and lingering finish coming through coffee and spicy aromas.

AWARDS

89 points Peñín

PRODUCTION

12.000 bottles

