

# GOOD TO KNOW

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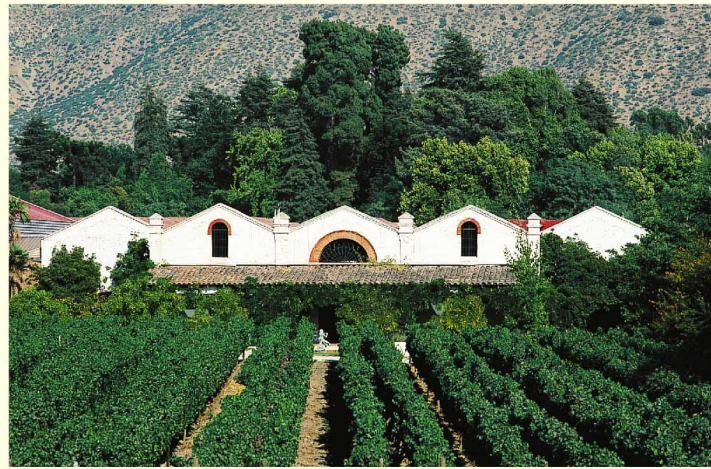
## High praise for Don Maximiano



*Focused, with tasty vanilla, currant and cocoa powder notes, and a tight, mineral-tinged finish. There's plenty of fruit, and the tannins are ripe finely grained, so this should flesh out nicely.*

*Wine Spectator, March 31, 2002*

**D**on Maximiano Founder's Reserve represents Viña Errázuriz quest to make the finest Chilean red wine from the Aconcagua Valley. Produced in very limited quantities, this single vineyard blend is selected from the best fruit from our 26 year old vines on our hillside vineyard at the Errázuriz flagship Don Maximiano Estate.



**D**on Maximiano vineyard has gravelly, sandy soils and is planted on a northeast-facing slope, which rises gently to 45° on the steepest blocks.

The vineyard is drip irrigated, and intensive canopy management assures excellent leaf surface area to crop load.

The high diurnal temperature difference of the Don Maximiano Estate slows ripening and helps create intensity of flavours and concentration.

Fruit for the 1999 Don Maximiano Founders Reserve

was selected from the best Cabernet Sauvignon and Merlot vineyards planted at Don Maximiano Estate. Grapes are hand harvested in the cool morning hours to preserve fruit quality. Small vineyard sections are gently crushed and then fermented separately at 28-30° Celsius to maximise their character. An extended maceration followed for twenty to thirty days, depending on the development of the individual lots. Before the final blend was selected, individual lots were aged separately for 20 months in

new French oak barrels, to cultivate a clean yet integrated vanilla oak character. The wine was not fined in order to protect its elegant tannin balance. After a light filtration to ensure clarity, the wine was bottled in February 2001 and cellared until its release.

Our 1999 Don Maximiano Founder's Reserve displays spicy blackberry aromas and deep earthy characters, while the oak ageing contributes integrated notes of toasted almonds, vanilla and coffee. On the palate, the ripe berry fruit becomes cassis, and black cherry, with coffee and vanilla around the edges. The wine enters the mouth with spicy tannins and finishes with a long, silky finish. As it ages in the bottle, the wine is developing a touch of mint, which is characteristic of the Don Maximiano Estate. It should continue to improve in the bottle for at least ten years.

