

WINE: DON MAXIMIANO FOUNDER'S RESERVE

YEAR: 2001

VINEYARD:

The Don Maximiano Estate is located in the mid section of the Aconcagua Valley, a region with an extended dry season where the warm summer days are cooled by afternoon breezes coming from the Pacific Ocean. The vineyard faces northeast in a 5° slope, which rises gently up to a 45° slope, one of the steepest plantings in Chile. The vines are trained to vertical trellis and spur pruned. Row orientation is dominantly 30° off to the west from the north-south axis. Vineyard density varies from 1.800 to 4.000 vines/ha depending on the age of the blocks. The vineyard is drip irrigated, and intensive canopy management assures excellent leaf surface area to crop load. The high diurnal temperature difference on march (month previous to harvest), that normally goes up to 19°C between day and night, allows Don Maximiano Estate to have slow ripening and helps create intensity of flavour and concentration.

CLIMATE: Mediterranean climate with winter rain-fall and a long dry season.
SOIL: Soils are of meteorized granitic origin. Piedmont type of soil of Franc texture that has a depth of 80 cm over a sub-soil of clay and rock.

VINTAGE NOTES:

HISTORIC HEAT SUMMATION AVERAGE (OCT-APR): 2,034 degree days
RAINFALL DURING RIPENING (FEB-APR): 18mm

Low yields and a long ripening period contributed to excellent wines with ripe flavours and tannins. An unusually cool spring affected fruit set in most varieties, reducing yields by about 20% to 30% compared to last year. In the Aconcagua Valley, Carmenère and Merlot all had a good set. Vineyard management was crucial this vintage: crop thinning and intensive leaf pulling helped the vines achieve full ripeness despite the late harvest. As a viticultural issue, we normally restrict irrigation to bring the plants not into an hydric stress, but to a hydric deficit together with cover crops in a way to control our soil moisture. The summer turned quite warm in early January reaching maximum temperatures of 30°C as an average, although intermittent cool spells on the afternoons slowed the sugar content and delayed the harvest considerably to get the expected tannic ripeness. Most varieties ripened about two weeks later than normal, with the last blocks of Carmenère finally coming in during the first half of May.



APPELLATION:	Aconcagua Valley
VINEYARD SOURCE:	Don Maximiano Estate, Max I Sector
COMPOSITION:	100% Cabernet Sauvignon
ALCOHOL:	13.9 % by vol.
PH:	3.74
TOTAL ACIDITY:	5.04 g/l (tartaric acid)
RESIDUAL SUGAR	3.14 g/l

WINEMAKING:

The hand-harvested grapes were gently destemmed without crushing in order to keep the whole berry directly in the tank before starting with maceration process. The fermentations occurred at around 28-30° Celsius with daily density and temperature checking to ensure the correct extraction level we desired. The extended post-fermentation maceration lasted twenty to thirty days, depending on the development of the individual lots. The wine was then aged for seventeen months in 100% French oak barrels, including about 95% new barrels to cultivate a clean yet integrated vanilla oak character. The wine was not fined in order to protect its elegant tannin balance. It was clarified naturally through a long settling period in tank and bottled in December of 2003.

WINEMAKER'S COMMENTS:

The Don Maximiano Founder's Reserve represents our quest to make the finest red wine from the Aconcagua Valley. This single vineyard wine is 100% Cabernet Sauvignon selected from the very best grapes grown on 30-year-old vines. The wine was aged eighteen months in French oak barrels before the final blending and bottling.

Our 2001 Don Maximiano Founder's Reserve displays luscious aromas of black cherry, blackberry and dried fruit. Background notes of cedar, tobacco and nutmeg give the wine complexity. The long barrel ageing integrated the oak characters, creating a rich undertone of vanilla, toast and maple. The wine has power on the palate, with ripe, chalky tannins and a long, caramel finish. As it ages in the bottle, the wine is developing nice secondary bottle bouquet aromas.

CELLARING POTENTIAL: Optimum year 2014. Decanting is suggested.