



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2013
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	79% Cabernet Sauvignon, 10% Malbec, 6% Carmenere and 5% Petit Verdot
ALCOHOL:	14°
PH:	3.45
TOTAL ACIDITY:	6.25 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.3 g/L
AGEING:	22 months in French oak, 65% new

VINEYARD

The Don Maximiano vineyard is located in the Valle de Aconcagua and the oldest among them are the Max I, Max II and Max V blocks. The region has a long dry season with moderately warm summer days cooled by the soft evening breezes that enter the valley from the Pacific Ocean.

The three vineyard blocks that contribute grapes for Don Maximiano Founder's Reserve are planted on north or northeast facing hillsides with 5°–25° of slope. The soils are volcanic, colluvial and piedmont (Max I and II) or alluvial (Max V) in origin, with good drainage conferring low to moderate vigour. The colluvial and volcanic rocky soils of Max I show high presence of mica with clay-silt texture. Max II has deep colluvial soils of volcanic origin, with loam to sandy-loam texture, and both have 30–40% stone content. Max V has deep gravelly alluvial soils with 50% stone content and excellent drainage.

Precision in farming allows us to identify homogenous sectors within each vineyard and harvest these individually according to the progress of the berries in each block.

VINTAGE NOTES:

A superb growing marked by cool temperatures and rains concentrated in the month of October that recharged the soils and provided enough water for the plants to grow well early on. In our Don Maximiano Vineyard, the presence of a vital, healthy cover crop helped to moderate the early season vigor. Flowering and fruit set occurred later than previous years (12 to 25 days, depending on the variety). However it was a very good set, producing small clusters of concentrated berries. Summer's growing conditions were mild with the exception of the month of February where we experienced higher than average minimum and maximum temperatures which helped to give a needed push to the ripening process. In all, the heat summation reached 1,504 Degree Days (DD), this is 4% below the historic average of 1,568 DD.

Generally speaking, harvest began later than previous years (up to 15 days later for the Cabernet Sauvignon). Thanks to the cool conditions and a dry autumn, ripeness progressed slow and softly, allowing us to obtain vibrant red wines with great fruit intensity, freshness and depth. Elegance and balance are the key descriptors of this season, with fine grain tannins, great colors and long finish. Cabernet Sauvignon and Malbec show intense fruit, with a perfect balance between freshness and structure. Carmenere stands out for its spicy notes and elegance.

VINIFICATION

Grapes were handpicked in prime condition in the cool morning hours and transported in small 15-kg boxes to the winery, where they were inspected on a double selection board to remove vegetal remains and damaged berries to assure the final quality of the wine. Fermentation took place with selected yeasts at 24°-28°C in small-volume stainless steel tanks to allow a larger proportion of contact between the skins and the juice. Up to three daily pumpovers were made according to the desired level of extraction. Depending on the individual development of each lot, they completed a total maceration time of 9 to 35 days.

All lots were aged for 22 months in French oak barrels (65% new), where malolactic fermentation, clarification and stabilization occurred in a natural way. To best express the terroir of the Aconcagua Valley, and to increase the wine's complexity, different percentages of Carmenere, Petit Verdot and Malbec were added to the final blend.

TASTING NOTES

"Don Maximiano Founder's Reserve 2013 was crafted aiming to preserve freshness and capturing the distinct fruit flavors and textures of this sensational vintage. The resulting wine is fresh, layered with distinctive minerality and nuance. The refined tannins support a delicious texture and prolonged by a lingering finish providing great pleasure even at this early stage of its life."

—FRANCISCO BAETTIG, *Technical Director.*

