



## DON MAXIMIANO

### *Founder's Reserve*



VINTAGE:	2017
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	67% Cabernet Sauvignon, 12% Malbec, 8% Carmenere, 7% Petit Verdot and 6% Cabernet Franc
ALCOHOL:	14%
PH:	3.46
TOTAL ACIDITY:	5.92 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.5 g/L
AGEING:	22 months in French oak barrels, 72% new

#### VINEYARDS

*The Don Maximiano Estate is located in the Aconcagua Valley, and planted to Cabernet Sauvignon, Carmenere, Merlot, Petit Verdot, Cabernet Franc and Malbec vines that average 30 years in age. The vines thrive on hillsides up to 600 meters above sea level, 60 kilometres from the Pacific Ocean on the southern bank of the Aconcagua River. 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 estate is divided into a series of vineyard blocks, and the three that contribute grapes for Don Maximiano Founder's Reserve are Max I, Max II, and Max V, that total about 100 hectares of grapes carefully selected for this wine.*

*Max I block is planted on a northeast-facing hillside with 5°–30° of slope. On the highest part of the hillside, the weathering of the intrusive igneous rock produced shallow soils with sandy loam texture and few stones. The lower part of the hill has coarse alluvium with soils that go up to 2 meters deep of sandy loam texture with stoniness that can reach up to 50%.*

*Max II block is facing northwest with slopes varying from 5% to 20% and there are soils from 50 to 120 centimeters deep, with sandy loam to clay loam texture and high stoniness content varying from 30% to 70%, lying over coarse alluvium.*

*Max V block is located on the south bank of the Aconcagua River in the alluvial plain. The soil is deep with clay to clay loam texture and high stone content of up to 80%. The subsoil is a coarse-grained alluvial terrace of the Aconcagua River, rich in well-rounded pebbles.*



#### VINTAGE NOTES

*The 2017 vintage in our Don Maximiano vineyard will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we were able to manage this scenario favorably by a careful irrigation management in our vineyards, increasing the water supply during the hottest periods and by harvesting significantly earlier. In turn, the wines produced reflect the outstanding quality of our terroir, balancing concentration, power and velvety tannins, along with freshness and fruit intensity.*

*During winter our vineyards' soils stored abundant water reserves due to the rains that totaled 162 millimeters, 67% higher than the average records of 96,5 millimeters for this same period of time.*

*The following months lead to a spring with average temperatures well above our records during September, enabling an early bud break that occurred on September 15<sup>th</sup>, fifteen days earlier than usual. Heat summation by the end of spring stuck to historical records; nevertheless, during this period our attention was diverted to the rains originated in the mountain range in October, which totaled 38 millimeters. Flowering also got ahead of historical dates in 10 days, unfolding in November 1<sup>st</sup>. As temperatures settled in December, concluding with a heat summation similar than historic, veraison adjusted to our records, finishing in January 5<sup>th</sup>.*

*Higher heat summations than average during the summer months, along with low yields due to the cold 2015 spring, set up the stage for a historically early harvest in our Don Maximiano vineyard: grapes were harvested 20 days ahead of our historical records, around March 13<sup>th</sup>, displaying outstanding intense flavors, concentration and perfect ripeness that developed beautifully throughout the summer.*

#### VINIFICATION

*Grapes were handpicked in the cool morning hours and transported in small 15 kilogram boxes to the winery, where they were carefully inspected on a double sorting board to assure only the finest quality grapes go to the final blend. Fermentation took place in small-volume stainless steel tanks. 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 12 to 30 days. All lots were aged for 22 months in French oak barrels (72% 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, small percentages of Carmenere, Petit Verdot, Malbec and Cabernet Franc were added to the final blend to make it a truly complex wine.*

#### TASTING NOTES

*"Of a beautiful ruby red color with violet highlights, the 2017 vintage of Don Maximiano Founder's Reserve captivates with aromas reminiscent of red fruits such as cherries and raspberries. Further back some nice notes of cocoa and clove appear, culminating with a slight floral hint that reminds of violets. Aligned with what is perceived on the nose, the palate offers cherries, raspberries and cassis flavors, plus the sweet notes of cocoa and clove. Of a wide entrance, it is a generous wine, with good tension and juiciness that provide freshness, framed by mature tannins that marvelously surround the mouth, along with a long and very pleasant persistence."*

*- Francisco Baettig, Technical Director.*

