



## DON MAXIMIANO

### *Founder's Reserve*



VINTAGE:	2009
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	80% Cabernet Sauvignon, 10% Carmenere, 5% Petit Verdot, 5% Cabernet Franc
ALCOHOL:	14.5%
PH:	3.38
TOTAL ACIDITY:	5.97 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.82 g/L
AGEING:	22 months in French oak, 100% new

#### VINEYARD

*The Don Maximiano and Max vineyards are located in the Valle de Aconcagua, a region with long, dry summers of moderately warm days cooled by soft evening breezes blowing in from the Pacific Ocean.*

*The Cabernet Sauvignon, Syrah and Carmenere grapes are sourced from our Max II and Max V vineyards, planted in 1992 and 1993, respectively. The Petit Verdot comes from the Don Maximiano vineyard, planted between 1978 and 1999.*

*Most of the vineyards are planted on northern or north-eastern facing hillsides with 5° to 25° of slope. The soils in the Don Maximiano vineyard consist of a thin layer of pulverized granite, while the Max II soils are colluvial in origin, with 30%–40% stone content. Both of these soil types provide good drainage and low to moderate vigour potential, which encourages a natural balance of vegetative growth and fruit load in the individual vines. The 50% stone content in the deep alluvial soils of Max V provide excellent drainage and produce well-balanced plants with moderate vigour.*

*The vertically-trained vines are spur- and cane-pruned, depending on the variety and specific conditions in the vineyard. Aerial photographs allow us to identify different sectors within each vineyard and harvest these individually according to the progress of the berries in each block.*



#### VINTAGE NOTES:

*The climatic conditions for the 2008–2009 season were particularly favourable for producing healthy grapes owing to the virtual absence of precipitation during the growing period. Average temperatures were lower in the first half of the growing period (October–December) compared to those in 2006–2007 and 2007–2008, mainly owing to lower than average high temperatures. In contrast, the second half of the season (January–April) presented average monthly high temperatures greater than those of a normal year. March was particularly warm and registered numerous spikes of up to 32°C (90°F). As a result of these conditions, Viña Errázuriz harvested its grapes 4–7 days earlier than it would in an average year. Water management was crucial for keeping the canopies active and allowing proper physiological development.*

#### VINIFICATION

*The hand-picked grapes were carefully transported to the winery in 12-kg boxes, where they underwent two inspections on a sorting table to remove stalks, tendrils, leaves, and defective berries to ensure the final quality of the wine. The must was fermented in small stainless steel vats to maximize contact with the lees. Selected yeasts were used in the process, which occurred at temperatures ranging from 24°–30°C (75°–86°F). Three pumpovers were carried out daily during fermentation to rotate 50%–150% of the volume, depending on the level of extraction desired in each case. Maceration lasted from 16 to 35 days at 24°–28°C (75°–82°F), depending on the development of the individual lot. All of the lots were aged for approximately 22 months in new French oak barrels, during which time fining and stabilization occurred naturally. To obtain the best expression of the Valle de Aconcagua terroir, small percentages of Cabernet Franc, Carmenere, and Petit Verdot were added to enhance the wine's complexity.*

#### TASTING NOTES

*A beautiful purplish-red colour with ruby tints, on the nose Don Maximiano 2009 offers black fruit such as blackberries and blueberries accompanied by redcurrants and liquorice, all framed by subtle dried fruit and cedar notes. The palate is lush and expansive, with great personality, with loads of black fruit and a measure of sour cherries, along with smooth notes of cloves and truffles. Very nice acidity, with tannins that lend structure and character, this is clearly a very vibrant wine with excellent cellaring potential that will increase in complexity with each year in the bottle.*

