



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2010
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	78% Cabernet Sauvignon, 10% Carmenere, 7% Petit Verdot and 5% Cabernet Franc
ALCOHOL:	14°
PH:	3.5
TOTAL ACIDITY:	5.6 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.75 g/L
AGEING:	22 months in French oak, 81% new

VINEYARD

The Don Maximiano vineyard is located in the Valle de Aconcagua and the oldest among them are Max I, Max II and Max V. 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 vineyards 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:

The spring began in September with a 10% drop in average temperature with respect to the previous year. The rest of the season also presented an overall decrease in average temperatures, with the exception of the months of October and December. With respect to the phenological stages, budbreak was delayed by 18 days with respect to the previous year. A cold November affected flowering, which decreased final yields as a consequence. Because the average temperatures were lower than the historic averages from January through April, the harvest began 10 days later than the previous season. The seasonal heat summation was 1,551 Degree Days, which was 118 DD lower than the previous season and 4.6% lower than the historic average. The most notable aspect of the season was that ripening took place slowly, evenly, and gently, with temperatures that were quite moderate in March. The grapes reached harvest in excellent condition, which resulted in wines with very good expressions and concentration, good acidity levels, and fresh red and black fruit.

VINIFICATION

The grapes were hand picked and carefully transported in 15-kg bins to the cellar, where they were carefully inspected on a double selection table in order to remove any extraneous plant matter or imperfect grapes that could affect the final quality of the wine. The must was fermented in small-volume stainless steel tanks to increase the percentage of contact between skins and juice, using selected yeasts at temperatures that fluctuated between 24° and 28°C. Three daily pumpovers moved 0.5–1.5 times the volume of the tanks, depending on the level of extraction desired in each case. Total maceration time was 16–35 days at 24°–28°C, depending on the development of each lot. All of the lots were aged for an average of 22 months in French oak barrels, 81% of which were new. Malolactic fermentation, clarification, and fining occurred naturally in the barrels. To best express the Valle de Aconcagua terroir, small percentages of Carmenera, Petit Verdot and Cabernet Franc were added to increase the wine's complexity.

TASTING NOTES

Impressive deep reddish-violet colour. The nose reveals intense aromas of cherries, black currants, and blueberries and continues unfolding layer after layer of aromas such as black pepper and a touch of truffle, chocolate, cedar, and a light balsamic note. Excellent acidity creates a fresh and juicy palate that recalls the fruity aromas perceived on the nose along with notes of cinnamon and cloves, tremendous balance, elegance, and subtlety. This still-young wine presents good structure, fine, firm tannins, delightful texture, and a lingering finish in this still-young wine with excellent longevity ahead.

