



DON MAXIMIANO

Founder's Reserve



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| VINTAGE: | 2012 |
| DENOMINATION OF ORIGIN: | Aconcagua Valley |
| COMPOSITION: | 75% Cabernet Sauvignon, 12% Carmenere, 8% Petit Verdot and 5% Malbec |
| ALCOHOL: | 14.5° |
| PH: | 3.45 |
| TOTAL ACIDITY: | 5.95 g/L (in tartaric acid) |
| RESIDUAL SUGAR: | 2.88 g/L |
| AGEING: | 22 months in French oak barrels, 65% 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 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 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 (blocks 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 2011–2012 season was warm and dry in the Don Maximiano Vineyard and showed moderate yields.

The warm condition of the year became visible in February and March by an increase of both minimum and maximum averages. March presented the highest mean temperature (30.8 °C), but it gradually decreased towards April. The total heat summation of the growing season was of 1,621 Degree Days (DD), 128 GDD more than last season and 200 GDD than the average of the past three seasons.

Total rainfall barely reached 2.4 mm, which, compared to the 20.2 mm of the 2010/2011 season, allowed us to produce very healthy grapes.

The season's above-mentioned conditions led us to make wines that show great colour, soft tannins, intense aromas and ripe fruit, with moderate acidity.

VINIFICATION

Grapes were handpicked and transported in small 15-kg boxes to the winery, where they were inspected on a double selection table 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

The 2012 Don Maximiano Founder's Reserve, stands out for its bright violet-red colour. It shows aromas of fresh fruits such as raspberries, cassis and redcurrants, followed by spicy hints of black pepper and clove along with soft touches of truffles and subtle balsamic notes. It feels fresh on the palate, fruity and spicy, with notes of cedar, clove, cinnamon and a hint of pepper, all framed in a vibrant acidity that adds tension and freshness to the wine, contributing to its good balance and persistence. Though still young, this is already a complex, elegant and subtle wine, that promises an excellent longevity due to its fine and firm tannins.

—FRANCISCO BAETTIG, *Technical Director.*

