



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2005
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	85% Cabernet Sauvignon, 7% Cabernet Franc, 5% Petit Verdot and 3% Syrah
ALCOHOL:	14.5°
PH:	3.64
TOTAL ACIDITY:	5.42 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.43 g/L
AGEING:	18 months in French oak, 100% new

VINEYARD

The Don Maximiano vineyards are 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 Cabernet Sauvignon and Carmenère vines were planted in 1978.

Most of the vineyards are planted on north or north-eastern facing hillsides with 5–25° of slope. 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 allow us to identify homogenous sectors within each vineyard and harvest these individually according to the progress of the berries in each lot.



VINTAGE NOTES

No significant rainfall occurred during the fruit ripening period, and despite some temperature spikes in February, March and April, the summer of 2005 registered only moderate maximum temperatures.

The average heat summation (October to April) in the Aconcagua Valley reached 1,717 degree days, slightly lower than the historic average of 1,727 degree days, resulting in a growing season with moderate temperatures with an easy progression of the phenological stages of flowering, fruit set, veraison, and ripening. While these conditions delayed the harvest date for each variety by approximately one week, the season's overall favourable temperatures allowed the tannins to easily reach their full maturity while preserving its fresh fruit aromas and flavours. This is clearly reflected in the wines, which display generous concentration, fruit intensity and freshness, resulting in what is generally considered to be the best vintage on record.

VINIFICATION

The grapes were carefully selected on a sorting table, where all extraneous plant matter, such as leaves and stems were removed to ensure the fruit character in the wine. The grapes were fermented in stainless steel tanks at 24°-30°C (67.5°-86°F), depending on the desired level of extraction and seasonal conditions (microbiological load, potential alcohol).

During fermentation, 3 pumpovers were carried out daily at 0.5 to 1.5 times vat volume, according to the desired extraction level. Maceration lasted 20 to 33 days at 20°C-26°C (68°F-79°F), depending on the development of each lot in order to extract maximum flavour and colour.

All of the lots were aged for 18 months in 100% new French oak barrels, and fining occurred naturally as the wine settled during this time.

To maximize complexity and quality, dashes of Shiraz, Cabernet Franc, and Petit Verdot were added to the final blend.

TASTING NOTES

Intense and deep red in colour, Don Maximiano 2005 stands out for its ripe character of cherry fruit that blends with light notes of blackcurrant, truffle, and clove. Aromas of cigar box and black pepper contribute to a lightly spicy side, thereby raising its aromatic complexity.

On the palate this wine is big and muscular with mouthfilling tannins that reflect the predominance of Cabernet Sauvignon in the blend. The remaining varieties lend complexity, with Petit Verdot for freshness and nerve, Cabernet Franc for tannins and its spicy aromatic profile, and Shiraz for its sweet, ripe black fruit.

French oak barrel ageing lends flavours of caramel, chocolate, and cloves that linger nicely on the long finish.

This wine is delightful today, but will improve in the bottle over the next years for even greater pleasure in the future. Decanting is suggested.

—FRANCISCO BAETTIG, Technical Director.

