



VINTAGE:	1989
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Cabernet Sauvignon
ALCOHOL:	12°
PH:	3.44
TOTAL ACIDITY:	6.3 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.12 g/L
AGEING:	5-7 months in Rauli vats.

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 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 allows us to identify homogenous sectors within each vineyard and harvest these individually according to the progress of the berries in each lot.

VINTAGE NOTES:

Typical Aconcagua Valley weather conditions prevailed during this growing season which produced standard crop levels. Cooler spring resulted in a later budbreak and delayed harvest, producing lower sugars and lower alcohol in final blend.

TASTING NOTES

Complex and profound nose with notes of black fruit along with earth and balsamic touches. The deep, elegant palate with ripe tannins is very polished, which lends it a well-rounded, elegant feel with tremendous persistence.

