



VINTAGE:	1991
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Cabernet Sauvignon
ALCOHOL:	12°
PH:	3.4
TOTAL ACIDITY:	5.37 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.94 g/L
AGEING:	12 months in French barrels, 50% 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 vines were planted in 1978, most of which are planted on north or north-eastern 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.

TASTING NOTES

Brick red in colour, this Cabernet Sauvignon features aromas of ripe red fruit including plums and some dark cherries. Firm tannins in the back palate remind us the character of Cabernet Sauvignon from Aconcagua Valley.