



DON MAXIMIANO

Founder's Reserve



VINTAGE:	1997
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Cabernet Sauvignon
ALCOHOL:	13.9°
PH:	3.75
TOTAL ACIDITY:	5.32 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.21 g/L
AGEING:	20 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 vines were planted in 1978 and 1999.

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:

The weather was fairly cool early in the growing season, but the ripening season was warmer than usual. The weather leading up to harvest was somewhat worrisome in spite of the lack of rain: we experienced repeated cycles of hot weather followed by cool, foggy periods, which can sometimes produce certain molds. Dry weather during harvest, however, produced beautifully clean fruit on our Don Maximiano Estate. In early March, a three-day heatwave caused the Cabernet Sauvignon to stagnate briefly, which slowed down ripening and delayed harvest through mid-April.

VINIFICATION

The hand-harvested grapes underwent whole-berry fermentation at 28 days of maceration. The wine was then immediately moved to French oak barrels, including 100% new barrels to cultivate a clean yet integrated vanilla oak character. Barrel ageing continued for 20 months. After a light filtration to ensure clarity, the wine was bottled in February 1999 and cellared until its release.

TASTING NOTES

The dry winter and warm summer of the 1997 growing season produced a rich, concentrated Founder's Reserve. The luxurious bouquet features ripe berry fruit. On the palate, blackberry, cassis and black cherry meld with vanilla oak. Ripe tannins give the wine length, and the finish carries notes of toasted coffee bean and vanilla. As it ages in the bottle, the wine is developing a touch of mint, which is characteristic of the Don Maximiano Estate.

