

WINE: DON MAXIMIANO FOUNDER'S RESERVE

YEAR: 2003

VINEYARD:

The Don Maximiano Vineyard is located in the Aconcagua Valley, a region that features an extended dry season with moderately warm summer days cooled by soft afternoon breezes from the Pacific Ocean. The high day-night temperature differential average of 19°C (65.3°F) in the weeks before harvest trigger a high concentration of polyphenols (anthocyanins), creating wines with great colour intensity. The Cabernet Sauvignon selected for this vintage is sourced from the Max I and Max II sectors of the Don Maximiano vineyard, planted in 1978 and 1993, respectively. The Shiraz was sourced from the Max V sector. The vineyards are planted on 5°-25° slopes facing northeast and north.

The soils of the Max I vineyard consist of meteorized granite, while those of Max II are of colluvial origin with 70% stone compound. These soil profiles ensure excellent drainage, which is expressed in the low to medium vigour of the vines with an excellent balance between vegetative growth and crop load.

The deep, alluvial soils and 50% stone content of Max V provides excellent drainage conditions, producing medium vigour vines and very balanced vineyards.

The vines are trellised in a vertical shoot position and are spur or cane pruned, depending of the variety and the terroir. Canopy management ensures excellent fruit exposure, creating a microclimate in the fruit zone and the low yields (from 3 to 6 tons/ha or 1.2-2-4 tons/acre) that favour ripe tannins and flavours. For the first time, material photography was used to map vigour also allowing the vineyards to be divided into precise sectors according to maturity. This way we are able to harvest depending on the progress of maturity of each specific lot, reaching an even ripening of our grapes.

CLIMATE: Mediterranean climate with winter rainfall and a long dry season.

ALTITUDE: Max I (550 meters/1,804 ft. above sea level); Max II (580 meters/1,903 ft. above sea level); Max V (600 meters/1,969 ft. above sea level).

SOIL PH: 7.5

VINTAGE NOTES:

PICKING DATE: 9th & 12th of April Max I – Max II; 26th of April Max V.

HISTORIC AVERAGES:

HEAT SUMMATION (OCT-APR): 1727 degree days (19°C/66.2°F cut-off).

MEAN TEMPERATURE (OCT-APR): 18.9°C (66°F)

TEMPERATURE OSCILLATION (OCT-APR): 18.5°C (65.3°F)

RAINFALL (YEAR ROUND): 250 mm/9.8 inches

The 2002-2003 growing season is a clear example of the particularly favourable climatic conditions of the Aconcagua Valley and its potential for producing high quality red wines. The mean temperature between October and April was 19.1°C/66.4°F, slightly higher than the historical average, reflecting a season with good temperatures that



APPELLATION:	Aconcagua Valley
VINEYARD SOURCE:	Don Maximiano Vineyard, Sector: Max I, Max II, Max V
COMPOSITION:	94% Cabernet Sauvignon 6% Shiraz
ALCOHOL:	14.5 % by vol.
PH:	3.67
TOTAL ACIDITY:	5.20 g/l (tartaric acid)
RESIDUAL SUGAR	2.62 g/l

easily allowed tannins to reach full maturity. This was clearly reflected in the personality and style of the wines, which stand out for their great structure, robustness and concentration. The season's temperature oscillation (19°C/34°F) was slightly above the historical average, which most likely favoured the production of wines with very deep colour.

Rainfall was within the normal range in spring and registered just 10 mm (0.39 inches) during budding. During ripening, rainfall of only 2 mm (0.08 inches) was recorded. These climatic conditions, coupled with careful canopy management and closely monitored irrigation, contributed to the easy ripening of tannins and fruit and allowed us to define this season as calm and without remarkable moments, producing concentrated, full-bodied wines with intense fruit and very rich colour. In short, a season of excellent quality.

WINEMAKING:

The grapes were carefully selected on sorting tables. All kind of plant material, leaves and stems were removed in order to promote the fruit character in the final blend. The grapes were fermented in stainless steel tanks at temperatures that range from 24° to 32°C (75-90°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 the vat volume, also depending on the desired extraction level. Maceration lasts 20 to 30 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 lots were aged for 18 months in 100% new French oak barrels and fining occurred naturally as the wine settled during this period of time.

For the first time, dashes of Shiraz were added to the final blend in a search for more complexity on the nose and a more playful character on the palate.

WINEMAKER'S COMMENTS:

Deep, dark chocolate and enticing cedar aromas appear first on the nose, followed by wafting notes of blackberry jam and crème de cassis. The firm, well-structured palate features robust yet sweet tannins and a broad range of flavours ranging from black cherry and red fruits carried along by the richness of its oak and caramel notes. It's long and smooth now, with an intriguing character that will continue to develop for years to come. Decanting is suggested.