



DON MAXIMIANO

Founder's Reserve



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:	12 months in French oak barrels

VINEYARDS

The Don Maximiano vineyard is located in the Aconcagua Valley, and the oldest among them are Max I, Max II and Max V blocks. 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 three vineyard blocks that contribute grapes for Don Maximiano Founder's Reserve are planted on north or northeast facing hillsides with 5° – 25° of the slope.

Max I has weathered intrusive igneous rocks (Diorite) and coarse alluvial soils, showing mica's high presence with sandy loam texture.

Max II has coarse alluvial soil with sandy to clay loam texture and 30% – 70% of subangular stone content.

Max V has deep coarse-grained alluvial soil with up to 80% of well-rounded stones content and excellent drainage.



VINTAGE NOTES

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

TASTING NOTES

“Don Maximiano Founder’s Reserve 1989 has a 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.”

- Ernesto Jiusán, Winemaker -

