



## DON MAXIMIANO

### *Founder's Reserve*



VINTAGE:	1993
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Cabernet Sauvignon
ALCOHOL:	12.5%
PH:	3.54
TOTAL ACIDITY:	5.84 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.98 g/L
AGEING:	16 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.*

#### TASTING NOTES

*"Don Maximiano Founder's Reserve 1993 has a brick red colour; this Cabernet Sauvignon offers complexity and ripeness that indicate it is time to drink now."*

*- Ernesto Jiusán, Winemaker -*

