



DON MAXIMIANO

Founder's Reserve



VINTAGE:	1994
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Cabernet Sauvignon
ALCOHOL:	12.5%
PH:	3.43
TOTAL ACIDITY:	5.23 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.35 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 1994 has a brick red colour with a ruby shimmer. This is a wine with a complex and suggestive nose that recalls liquorice, a bit of mint, and red fruit, as well as intriguing notes of cigar box and leather that lend depth. The palate shows tannins that are still young that will continue to be polished and refined as time goes on. This is a wine with plenty of body, structure, breadth and excellent persistence."

- Ernesto Juisán, Winemaker -

