



## DON MAXIMIANO

### *Founder's Reserve*



VINTAGE:	1995
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	95% Cabernet Sauvignon and 5% Cabernet Franc
ALCOHOL:	13.5%
PH:	3.65
TOTAL ACIDITY:	5.12 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.59 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 1995 has a brick red colour with a nose that recalls ripe fruit with balsamic notes, leather, and nuts that lend elegance and tremendous complexity. The palate shows a wine with a broad attack, fine-grained tannins, and flavours of truffle, black fruits, blonde tobacco, and a bit of coffee bean that combine to make this an example of persistence with a pleasing finish.”*

*- Ernesto Juisán, Winemaker -*

