



DON MAXIMIANO

Founder's Reserve



VINTAGE:	1996
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	85% Cabernet Sauvignon and 15% Cabernet Franc
ALCOHOL:	13%
PH:	3.73
TOTAL ACIDITY:	6.07 g/L (in tartaric acid)
RESIDUAL SUGAR:	1.84 g/L
AGEING:	18 months in new 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

In the 1996 growing season, the overall weather pattern was somewhat cooler than average, with peak temperatures registering 5° Celsius lower than in 1995. Two days of rain at the end of March brought some concern for the Aconcagua Valley Cabernet Sauvignon, which had not yet been harvested. But the weather quickly turned dry after the rains, so the fruit was not affected by mould.

The rain may have been beneficial because the humidity allowed the vines to work more effectively to ripen the fruit. We did not pick for three days after the rains, and the fruit displayed ideal ripeness at harvesting.

VINIFICATION

The grapes underwent whole-berry fermentation at 28 – 30° Celsius, followed by 21 days of maceration. The individual lots were aged separately in French oak barrels for 18 months. The lots were then blended and returned to barrel for an additional two months of ageing, with 15% of the final blend in new barrels after minimal filtering, the wine was bottled in January 1998.

TASTING NOTES

“Don Maximiano Founder’s Reserve 1996 vintage displays more herbal characters than previous vintages, probably due to the cooler growing season. The Bordeaux-style wine has rich berry fruit, with an intriguing mushroom note. Ripe tannins give the wine length on the mouth.”

– Brian Bricknell, Winemaker –

