



DON MAXIMIANO

Founder's Reserve

VINTAGE:	1998
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	98% Cabernet Sauvignon and 2% Cabernet Franc
ALCOHOL:	14%
PH:	3.65
TOTAL ACIDITY:	5.25 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.10 g/L
AGEING:	20 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

The winter and spring of 1997 saw an end to the prolonged drought in Chile, with record rainfall in most regions and a heavy snowpack in the Andes. Consequently, yields were 20% higher in 1998 than in 1997, reflecting heavier cluster and berry weights. El Niño brought a cool spell late in the growing season, which delayed ripening in all varieties. Although picking continued into the first week of May, we were lucky to receive very little rain during harvest, so all of our fruit came in very clean. The Cabernet Sauvignon achieved good ripeness despite the late harvest. Interestingly, the cooler vintage produced a different flavour profile than we often see in our Aconcagua fruit.

VINIFICATION

The hand-harvested grapes were gently crushed and then fermented at 28 – 30° Celsius, followed by an extended maceration of about three weeks. The wine was then aged for 20 months in French oak barrels, 100% new barrels to cultivate a clean yet integrated oak character. The wine was not fined for protecting its elegant tannin balance. After a light filtration to ensure clarity, the wine was bottled in February 1999 and cellared until its release.

TASTING NOTES

“Don Maximiano Founder’s Reserve 1998 displays spicy blackberry aromas and deep earthy characters, while the oak ageing contributes integrated notes of toasted almonds, vanilla and coffee. The ripe berry fruit is reminiscent of blackberry pie on the palate, together with black cherry, coffee and vanilla. Rich cigar, leather and an intriguing note of ripe black olives add complexity. Supple tannins create a silky texture and long finish.”

- Edward Flaherty, Winemaker -

