



DON MAXIMIANO

Founder's Reserve

| | |
|-------------------------|--------------------------------------|
| VINTAGE: | 1999 |
| DENOMINATION OF ORIGIN: | Aconcagua Valley |
| COMPOSITION: | 96% Cabernet Sauvignon and 4% Merlot |
| ALCOHOL: | 14% |
| PH: | 3.60 |
| TOTAL ACIDITY: | 5.49 g/L (in tartaric acid) |
| RESIDUAL SUGAR: | 2.38 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

1999 vintage was known for its high quality due to a general drop in yields in all varieties due to lower fertility in the shoots and an absence of rainfall throughout Chile since 1989, except for 1998. The low yields allowed the vines to concentrate their energy on lower production. The spring and a large part of the growth period were hot and dry. The temperatures dropped considerably as the grapes began to ripen, and the cool temperatures continued throughout the harvest season. Harvest was delayed, given the cool weather slowed the development of the tannins and the flavour profile. This wait allowed us to obtain nicely concentrated, delicious grapes with soft, ripe tannins.

VINIFICATION

The grapes were handpicked in the early morning hours to preserve their fresh quality. The grapes from specific vineyard blocks were gently pressed and fermented separately at 28° – 30° Celsius to maximize their character and fruity expression. The long maceration period varied from 20 to 30 days. Before choosing the final blend, the different lots were aged separately for 20 months in French oak barrels, approximately 100% of which were new to lend a strong and intense note of oak that contributes to the wine's complexity with flavours of vanilla and toast. The wine was not fined as a means of protecting its elegant balance of tannins. After light filtering to ensure the wine's clarity, it was bottled in February 2001 and aged in the bottle before release.

TASTING NOTES

“Don Maximiano Founder’s Reserve 1999 offers intense aromas of spicy blackberries and an earthy character. The oak ageing lends complexity to the wine with harmoniously integrated notes of toasted almonds, vanilla, and coffee. On the palate, ripe blackberries’ flavours turn to black currant and cherries, with coffee and vanilla notes at the edges. The wine enters the palate with spicy tannins and ends with a long and silky finish.”

– Edward Flaherty, Winemaker –