



DON MAXIMIANO

Founder's Reserve



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| VINTAGE: | 2000 |
| DENOMINATION OF ORIGIN: | Aconcagua Valley |
| COMPOSITION: | 100% Cabernet Sauvignon |
| ALCOHOL: | 14% |
| PH: | 3.60 |
| TOTAL ACIDITY: | 5.10 g/L (in tartaric acid) |
| RESIDUAL SUGAR: | 1.78 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

The growing season of 2000 was marked by a cool spring with temperatures in the mid ranges well below the average of 28° Celsius in a typical year. Rain in the Aconcagua Valley totalled 150 millimetres, 50% more than in 1999, still well below the average of 450 to 800 millimetres in other winegrowing regions of Chile. The summer was warm and sunny through veraison. The cool weather returned in late March and delayed vine development somewhat, contributing to a late harvest. The first blocks were harvested by March 22, and the very last ones were harvested a month later, by April 23. The slow ripening allowed the grapes to develop a complex flavour profile and balanced acidity and alcohol. Vineyard management this year focused on achieving a good balance between leaf surface and fruit. Selective thinning to eliminate all but the very best clusters were the critical issue for a very successful vintage.

VINIFICATION

The hand-harvested grapes were gently crushed and then fermented at 28 - 30° Celsius. The extended post-fermentation maceration lasted twenty to thirty days, depending on the development of the individual lots. The wine was then aged for 18 months in new French barrels to cultivate clean yet integrated vanilla and toasted oak character. The wine was not fined for protecting its elegant tannin balance. It was clarified naturally through a long settling period in the tank, with only a light filtration before bottling in February 2001.

TASTING NOTES

“Don Maximiano Founder’s Reserve 2000 displays luscious raspberry, blackberry, candied cherry and liquorice aromas. The Cabernet Sauvignon fruit achieves great expression on the palate, with cassis, chocolate, and mint. Background notes of freshly turned earth, olive, and ginger contribute to the wine’s complexity. The long barrel ageing integrated the oak characters, creating a delicate undertone of toast and maple. The wine enters the mouth with spicy tannins and ends with a long, silky finish. The wine will continue to gain complexity in the bottle for the next ten years.”

- Edward Flaherty, Winemaker -