



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2001
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Cabernet Sauvignon
ALCOHOL:	13.9%
PH:	3.74
TOTAL ACIDITY:	5.04 g/L (in tartaric acid)
RESIDUAL SUGAR:	3.14 g/L
AGEING:	17 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

Low yields and a long ripening period contributed to excellent wines with ripe flavours and tannins. An unusually cool spring affected fruit set in most varieties, reducing yields by about 20% to 30% compared to last year. In the Aconcagua Valley, Carmenere and Merlot all had a good set. Vineyard management was crucial this vintage: crop thinning and intensive leaf pulling helped the vines achieve full ripeness despite the late harvest. As a viticultural issue, we usually restrict irrigation to bring the plants not into hydric stress, but to a hydric deficit and cover crops to control our soil moisture.

The summer turned quite warm in early January reaching maximum temperatures of 30° Celsius as an average. However, intermittent cool spells on the afternoons slowed the sugar content and delayed the harvest considerably to get the expected tannic ripeness. Most varieties ripened about two weeks later than usual, with the last blocks of Carmenere finally coming in during the first half of May.

VINIFICATION

The hand-harvested grapes were gently destemmed, and the fermentation occurred at around 28 - 30° Celsius. Post-fermentation maceration lasted 20 to 30 days, depending on the development of the individual lots. The wine was then aged for 17 months in 100% French oak barrels, 100% new to obtain complexity and elegance. The wine was not fined for protecting its elegant tannin structure. The wine was clarified naturally, and after a light-filtering, it was bottled.

TASTING NOTES

“Don Maximiano Founder’s Reserve 2001 displays luscious aromas of black cherry, blackberry and dried fruit. Background notes of cedar, tobacco and nutmeg give the wine complexity. The long barrel ageing integrated the oak characters, creating a rich undertone of vanilla, toast and maple. The wine has power on the palate, with ripe, chalky tannins and a long, caramel finish. As it ages in the bottle, the wine is developing nice secondary bottle bouquet aromas.”

- Edward Flaherty, Winemaker -

