



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2002
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	91% Cabernet Sauvignon and 9% Syrah
ALCOHOL:	14.5%
PH:	3.78
TOTAL ACIDITY:	5.22 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.32 g/L
AGEING:	19 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

Due to a lower heat summation between October and November 2001, the grapes' ripening during the 2001 – 2002 growing season was slower and, on average, one week later than usual. In the period from January to March, heat summation surpassed the historic and rainfall in the Aconcagua Valley was within the normal ranges during the winter of 2001 (205 millimetres between June and August). Yet, the cold spring weather forced us to monitor irrigation very carefully to avoid excessive vigour and disparity in budding and clusters at the time of harvest.

We had little rainfall of 12 millimetres during ripening at the end of March, and April registered no rain at all. We were able to leave the fruit on the vines until the end of April, giving the grapes time to develop rich, ripe flavours. Hang-time surpassed 220 days. As the average temperature was 1.0° Celsius lower than expected during the last ten days of April, we had to display patience and leave the fruit even longer on the vine. The fruit was hand-picked during the early hours of the morning and transported to the winery in bins of 14 kilos. This season we registered average yields and vigour, generating concentrated and ripe wines.

VINIFICATION

The hand-harvested grapes were gently destemmed and taken to stainless steel tanks for maceration. Whole-berry fermentation took place at temperatures of 26 – 29° Celsius. Extended post-fermentation maceration lasted up to 30 days. The wine was aged for 19 months in French oak barrels, 100% new. The wine was not fined for protecting its elegant tannin balance. It was clarified naturally and bottled in March of 2004.

TASTING NOTES

“Don Maximiano Founder’s Reserve 2002 displays inviting aromas of blackberry, black cherry, dried cherry, and boysenberry, with spicy accents and a touch of mint. The ageing in new French oak is beautifully integrated with the ripe fruit characters. Undertones of toast and chocolate round out the aromatic profile. The wine is expansive on the palate. Ripe, powerful tannins provide excellent structure and a long, smooth finish. As it ages in the bottle, the wine is developing nice secondary bottle bouquet aromas.”

– Edward Flaherty, Winemaker –

