



DON MAXIMIANO

Founder's Reserve

VINTAGE:	2003
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	93% Cabernet Sauvignon and 7% Syrah
ALCOHOL:	14.5%
PH:	3.67
TOTAL ACIDITY:	5.20 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.62 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 2002 - 2003 growing season is a clear example of the Aconcagua Valley's incredibly favourable climatic conditions and its potential for producing high-quality red wines. The mean temperature between October and April was 19.1° Celsius, slightly higher than the historical average, reflecting a season with suitable temperatures that quickly allowed tannins to reach full maturity. This was reflected in the wines' personality and style, which stand out for their remarkable structure, robustness, and concentration. The season's temperature oscillation (19° Celsius) was slightly above the historical average, which most likely favoured the production of wines with intense colour.

Rainfall was within the normal range in spring and registered just 10 millimetres (0.39 inches) during budding. During ripening, rainfall of only 2 millimetres (0.08 inches) was recorded. These climatic conditions, coupled with careful canopy management and closely monitored irrigation, contributed to the easy ripening of tannins and fruit. It allowed us to define this season as calm and without remarkable moments, producing concentrated, full-bodied wines with intense fruit and rich colour. In short, a season of excellent quality.

VINIFICATION

The grapes were carefully selected on sorting tables and fermented in stainless steel tanks at temperatures that range from 24° to 32° Celsius. Maceration lasts 20 to 30 days at 20° - 26° Celsius. All lots were aged for 18 months in 100% new French oak barrels, and fining occurred naturally as the wine settled during this period.

TASTING NOTES

"Don Maximiano Founder's Reserve 2003 has deep, dark chocolate and enticing cedar aromas appear first on the nose, followed by wafting notes of blackberry jam and crème de cassis. The firm, well-structured palate features robust yet sweet tannins and a broad range of flavours ranging from black cherry and red fruits. It's long and smooth now, with an intriguing character that will continue to develop for years to come."

- Francisco Baettig, Technical Director -