



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2004
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	89% Cabernet Sauvignon, 6% Syrah, 3% Cabernet Franc and 2% Petit Verdot
ALCOHOL:	14.5%
PH:	3.59
TOTAL ACIDITY:	5.52 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.2 g/L
AGEING:	18 months in French oak barrels, 100% new.

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 2003 – 2004 growing season presented more challenging conditions than in 2002 – 2003. Chilean vines are well accustomed to high-temperature variations, with warm days cooled by soft afternoon breezes that blow inland from the Pacific Ocean to produce chilly nights. However, this season, the mean temperature (October to April) in the Don Maximiano vineyards was 0.6° Celsius, higher than the average of 18.9° Celsius. In March, temperatures rose from their normal range of 28° – 30° Celsius to around 33° – 36° Celsius. These high-temperature conditions may have stagnated physiological activity at some point, prompting a playoff between excessive sugar and tannin ripeness. In average years our vineyard management includes two passes of fruit-zone leaf plucking – one before veraison on the morning-exposed side and another three or four weeks before harvest on the afternoon-exposed side of the canopy. This season, the appropriate conditions for the second pass never came. Concern for sunburn led us to postpone it, and in the end, we only did this second pass for a few lots of Carmenere and not for Cabernet Sauvignon.

Rainfall between March and April was 66 millimetres, an unusually high amount for this region at that time of the year. However, timely treatments combined with proper vineyard practices to improve solar exposure and air circulation in the fruit zone allowed us to reach harvest with healthy fruit. The grapes reached their peak ripeness from late March to late April, depending on the clone and sector.

VINIFICATION

The grapes were carefully selected on sorting tables and fermented in stainless steel tanks at temperatures that range from 24° to 32° Celsius. During fermentation, three pump-overs were carried out daily depending on the desired extraction level. Maceration lasted 20 to 30 days at 20° – 26° Celsius. All lots were aged for 18 months in new French oak barrels, and fining occurred naturally as the wine settled. To give more complexity and quality, we add this vintage for the first time Syrah, Cabernet Franc and Petit Verdot.

TASTING NOTES

“Our Don Maximiano Founder’s Reserve 2004 has a deep ruby red colour and ripe, intense fruit on the nose, with notes of blackberry and cassis. The smooth, toasted cocoa beans and chocolate character is given by the subtle use of French oak that accompanies this wine’s aroma while respecting the fruit and delivering complexity. The early palate is smooth but grows in volume and textural richness. This wine finishes with a wonderful balance of structure, freshness and elegance.”

– Francisco Baettig, Technical Director –

