



DON MAXIMIANO

Founder's Reserve

VINTAGE:	2005
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	85% Cabernet Sauvignon, 7% Cabernet Franc, 5% Petit Verdot and 3% Syrah
ALCOHOL:	14.5%
PH:	3.64
TOTAL ACIDITY:	5.42 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.43 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

No significant rainfall occurred during the fruit ripening period, and despite some temperature spikes in February, March and April, the summer of 2005 registered only moderate maximum temperatures.

The average heat summation (October to April) in the Aconcagua Valley reached 1,717 degree days, slightly lower than the historical average of 1,727 degree days, resulting in a growing season with moderate temperatures with an easy progression of the phenological stages of flowering, fruit set, veraison, and ripening. While these conditions delayed the harvest date for each variety by approximately one week, the season's overall favourable temperatures allowed the tannins to reach their full maturity easily while preserving its fresh fruit aroma and flavours. This is reflected in the wines, displaying generous concentration, fruit intensity and freshness, which is generally considered the best vintage on record.

VINIFICATION

The grapes were carefully selected on a sorting table and fermented in stainless steel tanks at 24° - 30° Celsius. During fermentation, three pump-overs were carried out daily according to the desired extraction level. Maceration lasted 20 to 33 days at 20° - 26° Celsius. All of the lots were aged for 18 months in new French oak barrels, and fining occurred naturally as the wine settled. To maximize complexity and quality, dashes of Cabernet Franc, Petit Verdot and Syrah were added to the final blend.

TASTING NOTES

"Intense and deep red colour, Don Maximiano Founder's Reserve 2005 stands out for its ripe character of cherry fruit that blends with light notes of blackcurrant, truffle, and cloves. Aromas of cigar box and black pepper contribute to a lightly spicy side, thereby raising its aromatic complexity. On the palate, this wine is big and muscular with mouth-filling tannins that reflect Cabernet Sauvignon's predominance in the blend. The remaining varieties lend complexity, with Petit Verdot for freshness and nerve, Cabernet Franc for tannins and its spicy aromatic profile, and the Syrah for its sweet notes of ripe black fruit. The French oak barrel ageing lends flavours of caramel, chocolate, and cloves that linger nicely on the long finish. This wine is delightful today but will improve in the bottle over the next years for even greater pleasure in the future."

- Francisco Baettig, Technical Director -

