



## DON MAXIMIANO

### *Founder's Reserve*



VINTAGE:	2006
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	85% Cabernet Sauvignon, 7% Cabernet Franc, 5% Petit Verdot and 3% Syrah
ALCOHOL:	14.5%
PH:	3.49
TOTAL ACIDITY:	6.08 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.48 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 a high presence of mica 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

*Comparing the monthly temperatures from October 2005 to April 2006 with the previous 2004 - 2005 season, reveals that it was a cold season. The difference was evident by December, when the average high temperatures dropped to approximately 4° Celsius below the historic average for that month. This situation delayed the onset of the different phenological stages (elongation of shoots, flowering, fruit set, and veraison) by approximately 10 days, which in turn led to a slower ripening process. As a result, the 2006 Cabernet Sauvignon conserved very good levels of acidity and aromatic profiles of elegant fresh fruit and spice. The key to the season was patience and waiting for the right moment to harvest. This was aided by a warmer-than-normal April, which led to wines with ripe, well-rounded tannins.*

*Fortunately we were not affected by precipitation, except for a half inch of spring rain in November that did not alter the health conditions of the vineyard.*

#### 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 17 to 32 days at 20° - 26° Celsius. All of the lots were aged 18 months in French oak barrels (100% new), and fining occurred naturally as the wine settled. To best express, the terroir of the Aconcagua Valley, small amounts of Cabernet Franc, Petit Verdot, and Syrah were added to the final blend to maximize complexity and quality.*

#### TASTING NOTES

*“Don Maximiano Founder’s Reserve 2006 has an intense ruby red colour, and a distinctive nose with aromas of cassis, truffles, black fruits, such as blueberry, along with delicate balsamic notes, black pepper, green olives, and a light touch of chocolate that lends incredible complexity. Black currant and blackberry come through on the palate, along with a touch of toast. Firm tannins integrate well with the oak, and pleasing acidity lends freshness and elegance. This is a well-structured wine with a long finish that will continue to soften and gain complexity in the bottle.”*

*- Francisco Baettig, Technical Director -*

