



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2007
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	82% Cabernet Sauvignon, 6% Cabernet Franc, 6% Petit Verdot and 6% Syrah
ALCOHOL:	14.5%
PH:	3.49
TOTAL ACIDITY:	6.57 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.88 g/L
AGEING:	20 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 2006 – 2007 season registered overall temperatures that corresponded quite closely to those of an average year. Restrictive water management, low yields, and a 10 – 14-day delay in harvest allowed the grapes to reach adequate maturity levels and proper phenolic ripeness with very high-quality, sweet tannins, rich flavours, and excellent acidity. During spring, 50 millimetres of rain fell in Aconcagua, which affected flowering and thus decreased the final production. January temperatures were lower than the historical average. February had an average temperature of 18.9° Celsius; the first two weeks of March, average temperatures were 18.3° Celsius, contributing to adequate tannins and ripening evolution. Temperatures dropped significantly from the third week of March onward, which slowed ripening and led to a delay in harvest. To avoid full stoppage in the vinification process, vigour maps were used intensively to harvest each block's ripest sectors. Given this season's low yields (small-size clusters and berries), the 2007 red wines exhibit tremendous aromatic intensity and excellent fruit concentration, with juicy palates and sweet, well-rounded tannins. The 2007 vintage will go down in history as a very fresh and elegant year that brought bright acidity and ripe round tannins whose excellent quality is already evident.

VINIFICATION

The grapes were carefully selected on a sorting table and fermented in stainless steel tanks at 24° – 30° Celsius. Native yeasts fermented 5% of the grapes. Three pump-overs were carried out daily during fermentation, and maceration lasted 20 to 35 days at 24° – 28° Celsius. All of the lots were aged for 20 months in French oak barrels (100% new), and fining occurred naturally as the wine settled. To best express, the Aconcagua Valley's terroir, proportions 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 2007 has intense, deep, ruby-red with a bright purplish hue. The nose recalls cherries, cassis, truffles, and blueberries over a backdrop of black pepper and subtle chocolate and cedar notes. The palate shows firm, ripe tannins that ensure excellent longevity in the bottle. It is a voluptuous wine full of ripe fruit flavours, notes of cedar, cloves, and cinnamon, with excellent acidity that lends freshness, balance, and elegance. The long and exquisite finish shows the wine's youth today and will gain in complexity with time in the bottle.”

– Francisco Baettig, Technical Director –

