



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2008
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	84% Cabernet Sauvignon, 8% Carmenere, 5% Syrah and 3% Petit Verdot
ALCOHOL:	14.5%
PH:	3.48
TOTAL ACIDITY:	6.19 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.86 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 2007 – 2008 growing season revealed a colder than average spring, with mean monthly temperatures lower than the previous season. Soil moisture levels were significantly lower than in previous years due to the low precipitation recorded in winter. As a result, in the early months of the season (October to December 2007), the heat summation was lower than the previous year and lower than historical averages. Temperatures rose as high as 34° Celsius in January, then returned to normal levels in February and remained there until April. To minimize the effects of the high temperatures, vineyard management included maintaining canopy cover, unrestricted watering, and moderate fruit loads to ensure healthy grapes with good, fresh acidity and intensity. The Aconcagua Valley had a total heat summation of 1,644 degree-days, 2% above the previous season's level of 1,612 degree-days but 4.2% lower than the historical average of 1,717. The different phenological stages (flowering, fruit set, veraison and ripening) were affected by the cold, dry winter, and bud break was delayed by 10 – 15 days compared to the previous season but occurred more uniformly. This delayed ripening and harvesting, with the reds, picked 10 – 14 days later than usual, starting with each block's ripest sectors, which were identified through intensive vigour mapping.

VINIFICATION

The grapes were carefully selected on a sorting table and fermented in small stainless steel vats with selected yeasts at temperatures ranging from 24°– 28° Celsius. Three pump-overs were carried out daily during fermentation, and maceration lasted from 16 to 28 days at 24° – 28° Celsius. All of the lots were aged for 20 months in new French oak barrels, where fining and stabilization occurred naturally. To best express, the Aconcagua Valley's terroir small percentages of Carmenere, Syrah, and Petit Verdot were added to enhance the wine's complexity.

TASTING NOTES

“Don Maximiano Founder's Reserve 2008 has a pretty red colour with ruby-red highlights. Expressive on the nose, with plenty of aromas that denote tremendous complexity, like red fruit such as cherry, cassis, raspberry, subtler notes of red currant, tobacco, hazelnuts, and some balsamic tones. Voluptuous on the palate features extremely fine, firm, and sweet tannins along with bitter chocolate, cherries, and sweet spice flavours. Its excellent acidity gives it a youthful, refreshing feeling, with controlled power, poised while waiting to showcase its long, fine-grained structure that guarantees a long ageing potential.”

– Francisco Baettig, Technical Director –

