



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2009
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	80% Cabernet Sauvignon, 10% Carmenere, 5% Petit Verdot and 5% Cabernet Franc
ALCOHOL:	14.5%
PH:	3.38
TOTAL ACIDITY:	5.97 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.82 g/L
AGEING:	22 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 climatic conditions for the 2008 – 2009 season were particularly favourable for producing healthy grapes owing to the virtual absence of precipitation during the growing period. Average temperatures were lower in the first half of the growing period (October – December) compared to those in 2006 – 2007 and 2007 – 2008, mainly owing to lower than average high temperatures. In contrast, the second half of the season (January – April) presented average monthly high temperatures more significant than those of a typical year. March was unusually warm and registered numerous spikes of up to 32° Celsius. As a result of these conditions, Viña Errázuriz harvested its grapes 4 – 7 days earlier than it would in an average year. Water management was crucial for keeping the canopies active and allowing proper physiological development.

VINIFICATION

The grapes were selected and fermented in small stainless steel vats with selected yeasts at temperatures ranging from 24° – 30° Celsius; three pump-overs were carried out daily during fermentation. Maceration lasted from 16 to 35 days at 24° – 28° Celsius. All of the lots were aged for 22 months in new French oak barrels, during which time fining and stabilization occurred naturally. To best express the Aconcagua Valley terroir, small percentages of Carmenere, Petit Verdot and Cabernet Franc were added to enhance the wine's complexity.

TASTING NOTES

“Beautiful purplish-red colour with ruby tints, on the nose Don Maximiano Founder's Reserve 2009 offers black fruit such as blackberries and blueberries accompanied by redcurrants and liquorice, all framed by subtle dried fruit and cedar notes. The palate is lush and expansive, with a great personality, with loads of black fruit and a measure of sour cherries, along with smooth notes of cloves and truffles. Very nice acidity, with tannins that lend structure and character, this is a very vibrant wine with excellent cellaring potential that will increase in complexity with each year in the bottle.”

– Francisco Baettig, Technical Director –