



## DON MAXIMIANO

### *Founder's Reserve*



VINTAGE:	2010
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	78% Cabernet Sauvignon, 10% Carmenere, 7% Petit Verdot and 5% Cabernet Franc
ALCOHOL:	14%
PH:	3.5
TOTAL ACIDITY:	5.6 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.75 g/L
AGEING:	22 months in French oak barrels, 81% 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 spring began in September with a 10% drop in average temperature concerning the previous year. The rest of the season also presented an overall decrease in average temperatures, except for October and December. Concerning the phenological stages, bud break was delayed by 18 days concerning the previous year. A cold November affected flowering, which decreased the final yields as a consequence. Because the average temperatures were lower than the historical averages from January through April, the harvest began 10 days later than the previous season. The seasonal heat summation was 1,551 Degree Days, 118 DD lower than the last season and 4.6% lower than the historical average. The most notable aspect of the season was that ripening took place slowly, evenly, and gently, with relatively moderate temperatures in March. The grapes reached harvest in excellent condition, which resulted in wines with exquisite expressions and concentration, adequate acidity levels, and fresh red and black fruit.*

#### VINIFICATION

*The grapes were selected on a double selection and fermented in small-volume stainless steel tanks, using selected yeasts at temperatures that fluctuated between 24° and 28° Celsius. Three daily pump-overs were made daily. Total maceration time was 16 – 35 days at 24° – 28° Celsius. All of the lots were aged for 22 months in French oak barrels, 81% of which were new. Malolactic fermentation, clarification, and fining occurred naturally in the barrels. To best express, the Aconcagua Valley's terroir, small percentages of Carmenere, Petit Verdot and Cabernet Franc were added to increase the wine's complexity.*

#### TASTING NOTES

*“Impressive deep reddish-violet colour. The nose reveals intense aromas of cherries, black currants, and blueberries. It continues unfolding layer after layer of aromas such as black pepper and a touch of truffle, chocolate, cedar, and a slight balsamic note. Excellent acidity creates a fresh and juicy palate that recalls the fruity aromas perceived on the nose, along with notes of cinnamon and cloves, tremendous balance, elegance, and subtlety. This still-young wine presents the excellent structure, fine, firm tannins, delightful texture, and a lingering finish in this still-young wine with exceptional longevity ahead.”*

*– Francisco Baettig, Technical Director –*