



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2011
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	75% Cabernet Sauvignon, 10% Carmenere, 10% Petit Verdot and 5% Malbec
ALCOHOL:	14%
PH:	3.5
TOTAL ACIDITY:	5.6 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.94 g/L
AGEING:	22 months in French oak barrels, 85% 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

This season was cold, with average temperatures lower than the historical average. The average temperature in January, the warmest month, was 19.3° Celsius, 4% lower than the average of the past three years and 5% below the preceding year. Total heat summation was 1,493 DD—58 DD fewer than in the previous season and 78 DD less than the average of the past three seasons. As a result of these conditions, the harvest was delayed approximately 7 to 10 days. The grapes reached harvest in excellent condition, which resulted in wines with perfect aromatic expression, fresh red and black fruit, lower alcohol levels and, pronounced acidities. This led to wines that are fresh and persistent, with depth, elegance and balance.

VINIFICATION

The grapes were selected on a double sorting table and fermented in small-volume stainless steel tanks using selected yeasts at temperatures that fluctuated between 24° to 28° Celsius. Three daily pump-overs were made. Total maceration time was 16 to 35 days at 24° – 28° Celsius. All of the lots were aged for 22 months in French oak barrels, 85% of which were new. Malolactic fermentation, clarification, and stabilization occurred naturally in the barrels. To best express the Aconcagua Valley's terroir, small percentages of Carmenere, Petit Verdot and Malbec were added, enhancing the wine's complexity.

TASTING NOTES

“A deep reddish-violet colour, our Don Maximiano Founder's Reserve 2011 features red fruit aromas of cherries and strawberries, along with notes of cassis, plums and figs. Its fruity character is enveloped by emerging aromas that recall cloves, cinnamon, and liquorice, along with a hint of toasted chestnut. Good amplitude and great depth result in a balanced wine with fine-grained tannins. The palate recalls the fruit aromas perceived on the nose, accompanied by notes of cocoa and coffee and touches of pencil lead and truffle. The acidity lends a juicy mouthfeel that gives way to a lingering finish with excellent persistence. Overall, it is a wine with tremendous complexity and elegance that presages a very favourable evolution in the bottle.”

– Francisco Baettig, Technical Director –

