



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2012
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	75% Cabernet Sauvignon, 12% Carmenere, 8% Petit Verdot and 5% Malbec
ALCOHOL:	14.5%
PH:	3.45
TOTAL ACIDITY:	5.95 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.88 g/L
AGEING:	22 months in French oak barrels, 65% 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 2011 – 2012 season was warm and dry in the MAX vineyard blocks and showed moderate yields. The warm condition of the year became visible in February and March by an increase of both minimum and maximum averages. March presented the highest mean temperature (30.8° Celsius), but it gradually decreased towards April. The total heat summation of the growing season was of 1,621 Degree Days (DD), 128 DD more than last season and 200 DD than the average of the past three seasons. Total rainfall barely reached 2.4 millimetres, which, compared to the 20.2 millimetres of the 2010 – 2011 season, allowed us to produce very healthy grapes.

The season's conditions mentioned above led us to make wines that show great colour, soft tannins, intense aromas and, ripe fruit with moderate acidities.

VINIFICATION

Grapes were selected on a double selection board, and fermentation took place with selected yeasts at 24° – 28° Celsius in small-volume stainless steel tanks. Up to three daily pump-overs were made and completed a total maceration time of 9 to 35 days. All lots were aged 22 months in French oak barrels (65% new), where malolactic fermentation, clarification and stabilization occurred naturally. To best express the Aconcagua Valley's terroir and to increase the wine's complexity, different percentages of Carmenere, Petit Verdot and Malbec were added to the final blend.

TASTING NOTES

“The Don Maximiano Founder's Reserve 2012, stands out for its bright violet-red colour. It shows aromas of fresh fruits such as raspberries, cassis and redcurrants, followed by spicy hints of black pepper and clove along with soft touches of truffles and subtle balsamic notes. It feels fresh on the palate, fruity and spicy, with notes of cedar, clove, cinnamon and a hint of pepper, all framed in a vibrant acidity that adds tension and freshness to the wine contributing to its good balance and persistence. Though still young, this is already a complex, elegant and subtle wine that promises excellent longevity due to its fine and firm tannins.”

- Francisco Baettig, Technical Director -

