ERRAZURIZ®

DON MAXIMIANO

Founder's Reserve

VINTAGE:	2013
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	79% Cabernet Sauvignon, 10% Malbec, 6% Carmenere and 5% Petit Verdot
ALCOHOL:	14º
PH:	3.45
TOTAL ACIDITY:	6.25 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.3 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 a high presence of mica 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

A superb growing season characterized by its cold conditions, particularly in the northern and coastal areas of Chile. Spring was marked by cold temperatures and rains concentrated in the month of October that recharged the soils and provided enough water for the plants to grow well early on. In our MAX vineyards, the presence of a vital, healthy cover crop helped to moderate the early season vigour. Flowering and fruit set occurred later than previous years (12 to 25 days, depending on the variety). However, it was a perfect set, producing small clusters of concentrated berries. Summer's growing conditions were mild except for the month of February where we experienced higher than the average minimum and maximum temperatures which helped to give a needed push to the ripening process. In all, the heat summation reached 1,504 DD, this is 4% below the historical average of 1,568 DD, and 7% less than last season.

Generally speaking, harvest began later than previous years (up to 15 days later for the Cabernet Sauvignon). Thanks to the cold conditions and dry autumn, ripeness progressed slow and softly, allowing us to obtain vibrant red wines with excellent fruit intensity, freshness and depth. Elegance and balance are the key descriptors of this season, with fine-grain tannins, great colours and a long finish. Cabernet Sauvignon and Malbec show intense fruit, with a perfect balance between freshness and structure. Carmenere stands out for its spicy notes and elegance.

VINIFICATION

Grapes were hand-picked in prime condition in the cool morning hours and transported in small 15-kilograms boxes to the winery, where they were inspected on a double selection board to remove vegetal remains and damaged berries to assure the final quality of the wine. Fermentation took place with selected yeasts at 24° - 28° Celsius in small-volume stainless steel tanks to allow a larger proportion of contact between the skins and the juice. Up to three daily pump-overs were made according to the desired level of extraction. Depending on the individual development of each lot, they completed a total maceration time of 9 to 35 days. All lots were aged for 22 months in French oak barrels (65% new), where malolactic fermentation, clarification and stabilization occurred naturally. To best express the terroir of the Aconcagua Valley, and to increase the wine's complexity different percentages of Malbec, Carmenere and Petit Verdot were added to the final blend.

TASTING NOTES

"Don Maximiano Founder's Reserve 2013 was crafted, aiming to preserve freshness and capturing the distinct fruit flavours and textures of this sensational vintage. The resulting wine is fresh, layered with distinctive minerality and nuance. The refined tannins support a delicious texture and prolonged by a lingering finish providing great pleasure even at this early stage of its life."

– Francisco Baettig, Technical Director –