



## DON MAXIMIANO

### *Founder's Reserve*



VINTAGE:	2014
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	68% Cabernet Sauvignon, 18% Carmenere, 9% Malbec and 5% Petit Verdot
ALCOHOL:	14°
PH:	3.52
TOTAL ACIDITY:	5.95 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.16 g/L
AGEING:	20 months in French oak barrels, 70% 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

*The 2014 season in MAX Vineyard was characterized as a moderate and long growing season. The season began with a cool and dry spring, including some cold spells in late September. However, temperatures rose slightly reaching historical averages.*

*Bud break began in mid-November and was followed by warm weather at bloom. A reasonably classic weather pattern set in over the summertime, and the vines set a healthy crop. Long weeks of warm weather allowed for a well-paced and constant development of deep berry colours; we experienced a few days of heat during the month of January. Still, as summer evolved, we began meticulously protecting the clusters to avoid direct exposure to the sun and ensure a higher level of quality. The fruit was able to dangle on the vines for a long time, evolving slowly to its full maturity.*

*Harvest in our MAX Vineyard commenced on March 18th of Petit Verdot and Malbec and finished on March 26th, while Cabernet Sauvignon began on March 21st and continued steadily until April 28th. We picked Syrah on March 26th and finished a month later, and finally, Carmenere, the latest ripening variety, began harvest on April 7th and concluded on May 7th. Overall we experienced an average of 15% fewer yields driven by the cold growing season. However, this resulted in grapes with an extraordinary level of acidity, vividly preserved flavours and remarkable concentration mainly in the case of Cabernet Sauvignon.*

*Total heat summation during the 2013–2014 growing season reached 1,563 Degree Days (DD) which is aligned to the historical average of 1,567 DD, yet 4% higher than the previous vintage, mostly driven by higher minimum temperatures.*

#### 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 20 months in French oak barrels (70% 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 Carmenere, Malbec and Petit Verdot were added to the final blend.*

#### TASTING NOTES

*“On the nose, this wine is complex and exhibits rich and ripe aromas of bramble, raspberry and black cherry along with notes of bay leaf, cedar and bittersweet chocolate. On the palate, it is juicy and spicy; its supple texture supports ripe flavours of red fruit and pastry notes. This wine's fine-grained tannins provide a framework for the luscious fruit intensity in the finish and excellent persistence.”*

*– Francisco Baettig, Technical Director –*

