



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2015
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	67% Cabernet Sauvignon, 15% Carmenere, 8% Malbec, 7% Petit Verdot and 3% Cabernet Franc
ALCOHOL:	14°
PH:	3.55
TOTAL ACIDITY:	6.15 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.42 g/L
AGEING:	22 months in French oak barrels, 68% 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 2015 vintage was defined by warm and dry conditions, which created the ideal conditions for healthy vines and resulting in perfectly ripe fruit for this incredible year. Harvest ten days before historical average allowed us to produce wines with remarkable intensity, great tension, aromatic brightness with a strong sense of place.

Throughout the growing season, we had dry conditions except for a few showers in March, resulting in a very healthy fruit set and moderate crop size. As the fruit matured, the weather was ideal for flavour development with only a couple of hot spikes experienced in the season.

During the spring, October was considerably warmer than an average year, activating the vegetative growth of the vines, which in due time formed a well balanced and healthy crop. November and December had temperatures that were closer to our recorded averages, ensuring ideal conditions during flowering and having a beautifully even fruit set.

In all, the spring heat summation was 8% higher than the average year. This warm trend blessed us with perfectly homogeneous and short veraison that arrived seven days earlier than the previous season. The summer months of January and February had temperatures that were slightly below historical averages, allowing the vines to be fully active and providing a steady pace towards maturation. March and April were a complete change in nature as temperatures rose. By this point in time though, the berries had already reached the intensity of flavour, colour and delicious tannins that we would expect from the vineyard.

The 2015 vintage was one that tested our courage to pick early. We brought forward the picking dates 10–20 days depending on the variety to preserve the fresh yet intense character of the style of our Don Maximiano Founder's Reserve wine.

VINIFICATION

Grapes were hand-picked 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 assure only the finest quality grapes go to the final blend. Fermentation took place 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 8 to 30 days. All lots were aged for 22 months in French oak barrels (68% 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, small percentages of Carmenere, Malbec, Petit Verdot, and Cabernet Franc were added to the final blend to make it a truly complex wine.

TASTING NOTES

“Don Maximiano Founder's Reserve 2015 is dense, muscular and refined. Dark and rich in colour with aromas of liquorice, fresh red berries like raspberries, cherries and strawberry, accompanied by soft tones of chocolate and nutmeg. While still distinctively focused, the wine is all about fruit intensity, with notes of cedar and dried cherry, currant and cardamom. With firm tannins in balance with black fruit flavours and bright acidity, the 2015 Don Maximiano Founder's Reserve is powerful, dense, yet beautifully balanced and precise.”

– Francisco Baettig, Technical Director –

