



## DON MAXIMIANO

### *Founder's Reserve*



VINTAGE:	2017
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	67% Cabernet Sauvignon, 12% Malbec, 8% Carmenere, 7% Petit Verdot and 6% Cabernet Franc
ALCOHOL:	14%
PH:	3.46
TOTAL ACIDITY:	5.92 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.5 g/L
AGEING:	22 months in French oak barrels, 72% 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. Cabernet Sauvignon and Carmenere vines were planted in 1978 and 1993, respectively, while the Petit Verdot was planted in 1999.*

*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 2017 vintage in our Don Maximiano vineyard will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we were able to manage this scenario favourably by careful irrigation management in our vineyards, increasing the water supply during the hottest periods and by harvesting significantly earlier. In turn, the wines produced to reflect the outstanding quality of our terroir, balancing concentration, power and velvety tannins, along with freshness and fruit intensity.*

*During winter our vineyards' soils stored abundant water reserves due to the rains that totalled 162 millimetres, 67% higher than the average records of 96.5 millimetres for this same period.*

*The following months lead to spring with average temperatures well above our records during September, enabling an early bud break that occurred on September 15<sup>th</sup>, fifteen days earlier than usual. Heat summation by the end of spring stuck to historical records; nevertheless, during this period our attention was diverted to the rains originated in the mountain range in October, which totalled 38 millimetres. Flowering also got ahead of historical dates in 10 days, unfolding in November 1<sup>st</sup>. As temperatures settled in December, concluding with a heat summation similar than historic, veraison adjusted to our records, finishing on January 5<sup>th</sup>.*

*Higher heat summations than average during the summer months, along with low yields due to the cold 2015 spring, set up the stage for a historically early harvest in our Don Maximiano vineyard: grapes were harvested 20 days ahead of our historical records, around March 13<sup>th</sup>, displaying outstanding intense flavours, concentration and perfect ripeness that developed beautifully throughout the summer.*

#### VINIFICATION

*Grapes were hand-picked in the cool morning hours and transported in small 15 kilogram boxes to the winery, where they were carefully inspected on a double sorting board to assure only the finest quality grapes go to the final blend. Fermentation took place in small-volume stainless steel tanks. 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 12 to 30 days. All lots were aged for 22 months in French oak barrels (72% 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, Petit Verdot, Malbec and Cabernet Franc were added to the final blend to make it a truly complex wine.*

#### TASTING NOTES

*"Of a beautiful ruby red colour with violet highlights, the 2017 vintage of Don Maximiano Founder's Reserve captivates with aromas reminiscent of red fruits such as cherries and raspberries. Further back some nice notes of cocoa and clove appear, culminating with a slight floral hint that reminds of violets. Aligned with what is perceived on the nose, the palate offers cherries, raspberries and cassis flavours, plus the sweet notes of cocoa and clove. Of a wide entrance, it is a generous wine, with good tension and juiciness that provide freshness, framed by mature tannins that marvellously surround the mouth, along with long and very pleasant persistence."*

*- Francisco Baettig, Technical Director -*

