



DON MAXIMIANO

Founder's Reserve

2018

D.O. ACONCAGUA VALLEY

Don Maximiano Founder's Reserve represents our legacy, tradition, and continuous quest to create the best and most elegant wine based on Cabernet Sauvignon and also reflects the best of the Aconcagua Valley terroir.

HARVEST NOTES

2018 is considered a perfect vintage. It was one of those rare occasions in which all of the conditions were aligned to achieve the best expression of the terroir. These exceptional conditions resulted in a unique balance between power and elegance and delivered wines with depth, intense flavours and freshness, and great ageing potential.

The season began with substantial reserves of water in the soils, thanks to the 230 millimetres of rain that fell between May and October, which is significantly higher than the 154-millimetres average. These water conditions, in conjunction with temperatures within the historic parameters in the spring and isolated rains, facilitated very even bud break. Flowering was also excellent.

Until that point in the season, the heat summation had followed a trend that was similar to the historical average, although the weather conditions changed in the summer. December was hot and dry, resulting in excellent fruit set, while January, which is usually the hottest month of the season, was cool with many cloudy days, which limited the risk of sunburned grapes during veraison and enabled the conservation of excellent acidity. The conditions returned to historic parameters toward the end of the summer, balancing the season's total heat summation and ending with just 1% above average and resulting in the perfect end of the season with complete maturation along with excellent fruit intensity.

TASTING NOTES

"With a beautiful ruby-red colour and a violet hue, the 2018 vintage of Don Maximiano Founder's Reserve captivates with aromas of red fruits recalling cherries, blackcurrants, and crème de cassis framed by light notes of tarts, nuts, and roasted coffee. In line with the perception on the nose, the palate offers refreshing acidity that heightens the red fruits, followed by spices and balsamic notes that recall dill and rosemary. The excellent palate shows tannins with extraordinary texture and tremendous body, making this a very persistent wine with great depth."

Francisco Baettig, Technical Director



COMPOSITION: 70% Cabernet Sauvignon, 15% Malbec, 7% Carmenere, 5% Petit Verdot and 3% Cabernet Franc

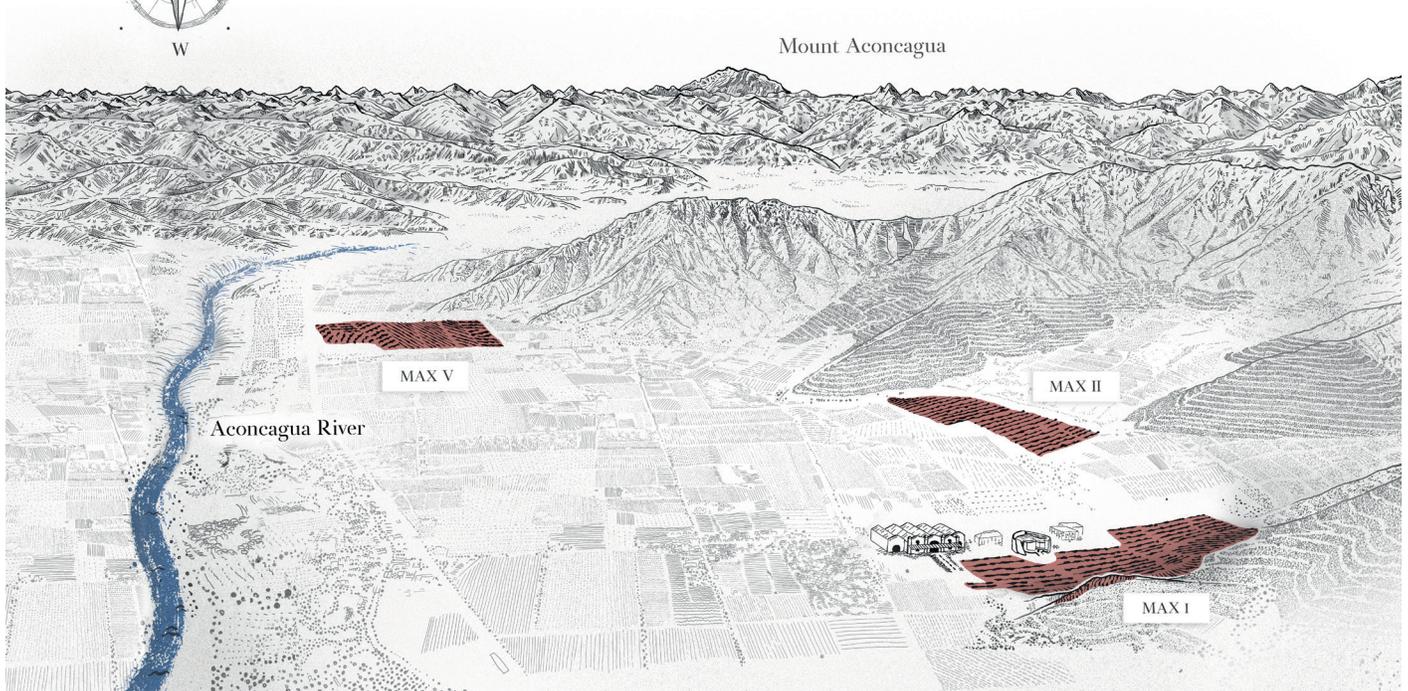
ALCOHOL: 13.5%
pH: 3.52

TOTAL ACIDITY: 5.78 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.42 g/L

AGEING: 22 months in French oak barrels, 65% new

VINEYARDS' MAP FOR DON MAXIMIANO FOUNDER'S RESERVE



VINEYARDS

The MAX vineyards are located in the interior of the Aconcagua Valley, between the Coastal Range and the Andes Mountains. The region has an extended dry season with moderately warm summer days cooled by gentle breezes that blow in from the Pacific Ocean in the evenings.

The oldest blocks are located in the MAX I, MAX II, and MAX V vineyards.

MAX I

MAX I is located in our historic Don Maximiano Estate Vineyard. It is planted on north- and northeast-facing hillsides with a 10° - 25° slope and on soils of eroded intrusive igneous rocks (diorite) and thick alluvium with a pronounced presence of mica and a sandy-loam texture.

MAX II

MAX II is planted on north- and northwest-facing hillsides with a 5° - 10° slope. Its soils are thick alluvium with a loam to clay-loam texture, 30-50% sub-angular stones, and very good drainage.

MAX V

MAX V is located on an alluvial terrace on the southern bank of the Aconcagua River. Its proximity to the river, along with the minimal slope without greater exposure make it cooler than the rest of the vineyards in the valley. The soil is deep, with clay to sandy-loam textures and up to 80% of rounded stones, which ensures excellent drainage.