



Founder's Reserve

2020 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

This was a warm season with very scant precipitation that generated serious drought conditions in the valley. The yields were normal, however, and produced grapes with good concentration and well-ripened tannins, primarily thanks to a subterranean supply of water.

The winter was extremely dry in our vineyards, with just 43 millimetres of precipitation, which represents a 70% deficit with respect to the historic average of 148 millimetres. As a result, we were forced to seek out alternative forms of irrigation throughout the entire winter.

The spring began by accumulating a15–20% higher heat summation during the months of October and November, although that did not affect bud break, which occurred around September 20. Flowering, on the other hand, was advanced by 5 to 7 days, around November 6.

The season's warm trend continued through the months of December and January and accumulated 13% and 7% more heat summation, respectively, moving veraison forward by 10 days.

The months close to the harvest were equally warm, with an additional 5% and 7% of heat summation, respectively, in the two vineyards, and as a result, the harvest date was moved forward by at least 15 days.

Yields were within the expected ranges for the MAX V icon blocks, which produced 5 tons/hectare of Cabernet Sauvignon and 6 ton/hectare of Carmenere. MAX I yielded 8 tons/hectare of Cabernet Sauvignon.

This advance in the physiological processes of the vines caused the phenolic maturity to lag behind the physiological maturity and forced us to be very precise in defining the harvest date. Thanks to good vineyard management and proper adaptations in the winery, we were able to obtain very fresh wines with the proper extraction of colour and tannins.

TASTING NOTES

"With an intense purple colour with violet highlights, the 2020 vintage of Don Maximiano Founder's Reserve captivates with aromas of fresh red and black fruit such as black cherry, blueberries and blackberries, accompanied by notes of dark chocolate, with spicy white pepper-type notes and some clove. Aligned with what is perceived on the nose, the palate recalls ripe cherries and blueberries, followed by chocolate and some rosemary. Of a wide and deep entrance, it's juicy and with fine-grained tannins that give great structure and persistence on the palate."

Francisco Baettig, Technical Director

COMPOSITION: 67% Cabernet Sauvignon,

20% Malbec, 9% Carmenere and

4% Petit Verdot ALCOHOL: 13.5%

PH: 3.6

TOTAL ACIDITY: 5.83 g/L (in tartaric acid)

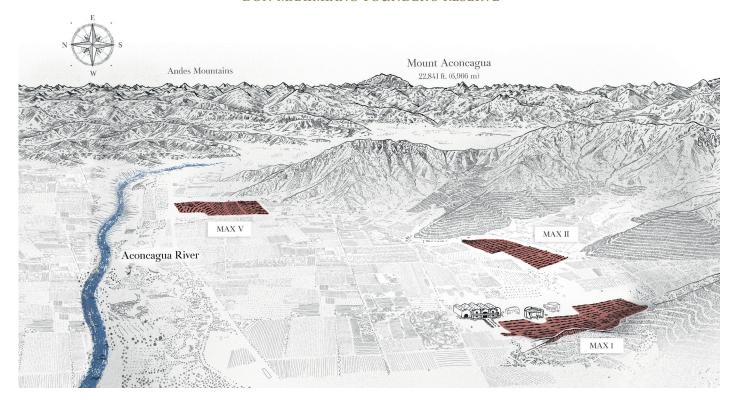
RESIDUAL SUGAR: 2.38 g/L

AGEING: 22 months in French oak barrels,

60% new and 10% Stockinger foudres



VINEYARDS' MAP FOR DON MAXIMIANO FOUNDER'S RESERVE



VINEYARDS

The MAX vineyards are located in the Aconcagua Valley, with the oldest blocks being MAX I, MAX II, and MAX V. The region has a long dry season, with moderately warm summer days cooled by gentle evening breezes that blow up the valley from the Pacific Ocean.

The three vineyards that provide the grapes for Don Maximiano Founder's Reserve are planted on north- and northeast-facing hillsides with 5° - 25° slopes.

MAX I

MAX I, part of our historic Don Maximiano Estate vineyard, features eroded rocky intrusive igneous soils (Diorite) and coarse alluvium with abundant mica and a sandy-loam texture.

MAX II

MAX II features coarse alluvial soils with a sandy to clay-loam texture. In both vineyards the soil includes 30% - 40% subangular stones.

MAX V

MAX V is situated on an alluvial terrace less than one kilometre from the southern bank of the Aconcagua River. Its proximity to the river and its flat terrain give the cool breezes an unimpeded pathway to the vineyard.

The soil is deep, with a loam to clay-loam texture and 20% to 40% stones in the upper profile, while the subsoil is homogeneous, with up to 80% well-rounded stones. These conditions allow the vines to root deep into the soil and provide excellent drainage.

