



Villa

DON MAXIMIANO

2016



Villa Don Maximiano is the second wine of Don Maximiano's Founder's Reserve. It is inspired by the village, "Villa Errázuriz", built by the founder for his workers in 1870 in the virgin lands of the Aconcagua Valley. The wine is an intense and elegant blend produced with Cabernet Sauvignon, Petit Verdot, Malbec and Cabernet Franc from Don Maximiano Estate's vineyards.

Denomination of Origin: Aconcagua Valley

VINEYARD

Villa Don Maximiano is sourced from a selection of seven vineyard blocks located in the Aconcagua Valley. A combination of hillside and flat vineyards deliver fruit with distinctive aromas and flavors of this blend of Cabernet Sauvignon, Petit Verdot, Malbec and Cabernet Franc that clearly display their hillside origins. Rocky, deep gravelly alluvial soils with clay and loamy texture created through volcanic activity millennia ago contribute a mineral richness and add to the wine's complexity. Each and every block of our estate vineyard has distinctive components, specifically in terms of its stone components, allowing us great flexibility and creativity in our blending ensuring that final blend captures the essence of the Aconcagua Valley terroir.

THE VINTAGE

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm,



with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of these conditions delivered wines of outstanding vivacity and character. The harvest was concentrated between the end of March and the beginning of April and fortunately, we had most of our grapes in our cellar once the unprecedented rains of April arrived.

WINEMAKING

Grapes were handpicked in the cool morning hours and transported in small 15 kilogram boxes to the winery, where they were inspected on a double selection board to assure only the best quality grapes go to the final blend. Fermentation took place at 24°–28°C in small volume stainless steel tanks to allow a larger proportion of contact between the skins and the juice. Up to three daily pumpovers 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 new French oak barrels (50% new, 30% used) and foudres (20%), where malolactic fermentation, clarification and stabilization occurred in a natural way. The final blend was then produced using lots of Cabernet Sauvignon, Petit Verdot, Malbec and Cabernet Franc in different percentages.

TASTING NOTES

The inaugural release of Villa Don Maximiano, a special blend of Cabernet Sauvignon, Petit Verdot, Malbec and Cabernet Franc, is elegant, dense and refined. The wine displays fruit purity and intensity, yet it is distinctively focused. A rush of red fruit and floral notes rise from the glass including notes of red cherry, fresh blueberries, cocoa and a soft note of currant leaves. Once in the palate, notes of sour cherries plus fresh blueberries emerge. It is a very fruity and refreshing wine that has a seamless impression from beginning to end. Its tannins are firm and well structured, with a beautiful intensity and balance. This vintage of Villa Don Maximiano will certainly age nicely for years to come.

FRANCISCO BAETTIG, Technical Director

TECHNICAL INFORMATION

COMPOSITION:	40% Cabernet Sauvignon, 25% Petit Verdot, 20% Malbec, 15% Cabernet Franc
ALCOHOL:	13.5°
PH:	3.48
RESIDUAL SUGAR:	2.57 g/L
TOTAL ACIDITY:	6.12 g/L (in tartaric acid)
AGEING:	22 months in French oak barrels (50% new, 30% used) and 20% foudres

