



Villa

DON MAXIMIANO



VINTAGE:	2017
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	28% Syrah, 25% Cabernet Sauvignon, 20% Malbec, 17% Cabernet Franc, 10% Mourvedre
ALCOHOL:	14%
PH:	3.53
TOTAL ACIDITY:	6.01 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.52 g/L
AGEING:	22 months, 45% new and 25% in Stockinger foudres

VINEYARDS

Villa Don Maximiano comes from a selection of five vineyards blocks of Don Maximiano Estate in the Aconcagua Valley: Max I, Max II, Max V, Max VI and Max VII. These vineyards are planted to Cabernet Sauvignon, Carmenere, Merlot, Petit Verdot, Cabernet Franc, Syrah and other Mediterranean vines that average 30 years in age. The vines thrive on hillsides up to 600 meters above sea level, around 60 kilometres from the Pacific Ocean on the southern bank of the Aconcagua River. 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.

Max I block is planted on a northeast-facing hillside with 5°–30° of slope. On the highest part of the hillside, the weathering of the intrusive igneous rock produced shallow soils with sandy loam texture and few stones. The lower part of the hill has coarse alluvium with soils that go up to 2 meters deep of sandy loam texture with stoniness that can reach up to 50%.

Max II block is facing northwest with slopes varying from 5° to 20° and there are soils from 50 to 120 centimeters deep, with sandy loam to clay loam texture and high stoniness content varying from 30% to 70%, lying over coarse alluvium.

Max V block is located on the south bank of the Aconcagua River in the alluvial plain. The soil is deep with clay to clay loam texture and high stone content of up to 80%. The subsoil is a coarse-grained alluvial terrace of the Aconcagua River, rich in well-rounded pebbles.



Max VI has two different sectors, separated by a small river. Above the canal there is a sector planted on slopes facing north-east, the soils are 80 centimeters deep of clay-loam texture and 15% to 30% of stones concentration. Below the canal there is a plain and the soils are deep of sandy-clay loam texture with less concentration of stones.

Max VII block is facing northeast with two different sectors that have different type of soils and slope. The first sector is piedmont with 15% of inclination, the soil is 80 to 100 centimeters deep of colluvial origin with clay-loam texture. The other sector is on slopes of 25° of inclination with thin soils of calcareous origin, with high calcium content. The texture is silty clay loam with high content of angular stones.

VINTAGE NOTES

The 2017 vintage in the Aconcagua Valley will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we were able to manage this scenario favorably by a careful irrigation management in our vineyards, increasing the water supply during the hottest periods and by harvesting significantly earlier. In turn, the wines produced 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 totaled 162 millimeters, 67% higher than the average records of 96,5 millimeters for this same period of time.

The following months lead to a spring with average temperatures well above our records during September, enabling an early bud break that occurred on September 15th, 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 totaled 38 millimeters. Flowering also got ahead of historical dates in 10 days, unfolding in November 1st. As temperatures settled in December, concluding with a heat summation similar than historic, veraison adjusted to our records, finishing in January 5th.

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 13th, displaying outstanding intense flavors, concentration and perfect ripeness that developed beautifully throughout the summer.

VINIFICATION

For vinification grapes are handpicked in the cool morning hours and transported in small 15 kilogram boxes to the winery, where they are inspected on a double selection board to assure only the best quality grapes go to the final blend. Fermentation takes 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 are made according to the desired level of extraction.

Depending on the individual development of each lot, they complete a total maceration time of 12 to 30 days. All lots are aged for 22 months in new French oak barrels, 45% new and 25% Stockinger foudres, where malolactic fermentation, clarification and stabilization occurs in a natural way. The final blend is then produced using lots of Syrah, Cabernet Sauvignon, Malbec, Cabernet Franc and Mourvedre in different percentages.

TASTING NOTES

"The 2017 vintage of Villa Don Maximiano- a special blend of Syrah, Cabernet Sauvignon, Malbec, Cabernet Franc and Mourvedre- owns a beautiful and brilliant ruby red color, with violet sparkles. The wine is very aromatic, with floral notes, fresh blueberries and a soft note of currant leaves. Very fruity and refreshing on the palate, sour cherries and fresh blueberries stand emerge, as the wine shines for its tension and freshness, with fine grained tannins of a chalky texture that makes it very attractive and versatile."

- Francisco Baettig, Technical Director.

