



Villa

DON MAXIMIANO

2019

D.O. ACONCAGUA VALLEY

Don Maximiano's second wine, inspired by the village "Villa Errázuriz," built by the founder in 1870.

VINTAGE NOTES

The season was slightly warm, with very low precipitation and ended rather cold, which favoured the correct development of the vines and tremendous balance in the ripening of very healthy grapes. The result is wines with excellent concentration and complexity.

The season began with 55% less water accumulated in the soils, with a total of just 71 millimetres, compared to the historic 156 millimetres for this period. The spring began with high temperatures, and bud break started on September 17th for Carmenere, seven days earlier than the historic date.

Flowering occurred slightly early, given the high heat summation in November. These conditions also permitted excellent fruit set in Carmenere, resulting in higher yields.

The month of January, however, was quite unusual, with a heat summation that was 7.9% lower than average, delaying veraison by 7 days for Cabernet Sauvignon and 14 days for Carmenere. Temperatures picked up in February with a heat summation that was 6.2% higher than the historic average, and finally, March was 6.6% colder. The harvest took place 10 days earlier in Cabernet Sauvignon, due to yields that were 15% lower than expected, while Carmenere was harvested on its historic date, April 30th, with 38% more fruit than anticipated.

Our MAX vineyards benefitted from the age of the vines and a precision irrigation system, which allowed us to withstand a particularly dry year. Fortunately, the heatwave that affected Chile's Central Valley was not as harsh in the Aconcagua Valley, which favoured the fruit, delivered smooth and ripe tannins, enabling us to produce complex and elegant wines that are well defined in their varietal profile.

TASTING NOTES

"The 2019 vintage of Villa Don Maximiano has a deep ruby-red colour with a violet hue. The first impression on the nose is a floral note recalling violets with a light touch of lavender as well as abundant fresh red fruits such as cherries, pomegranates, and strawberries. The flavours are consistent with the aromas perceived on the nose, although a light note of sweet spices, such as cloves and nutmeg, appears on the finish. Excellent firm and fine-grained tannins appear on the juicy palate with a degree of tension that provides linearity and persistence."

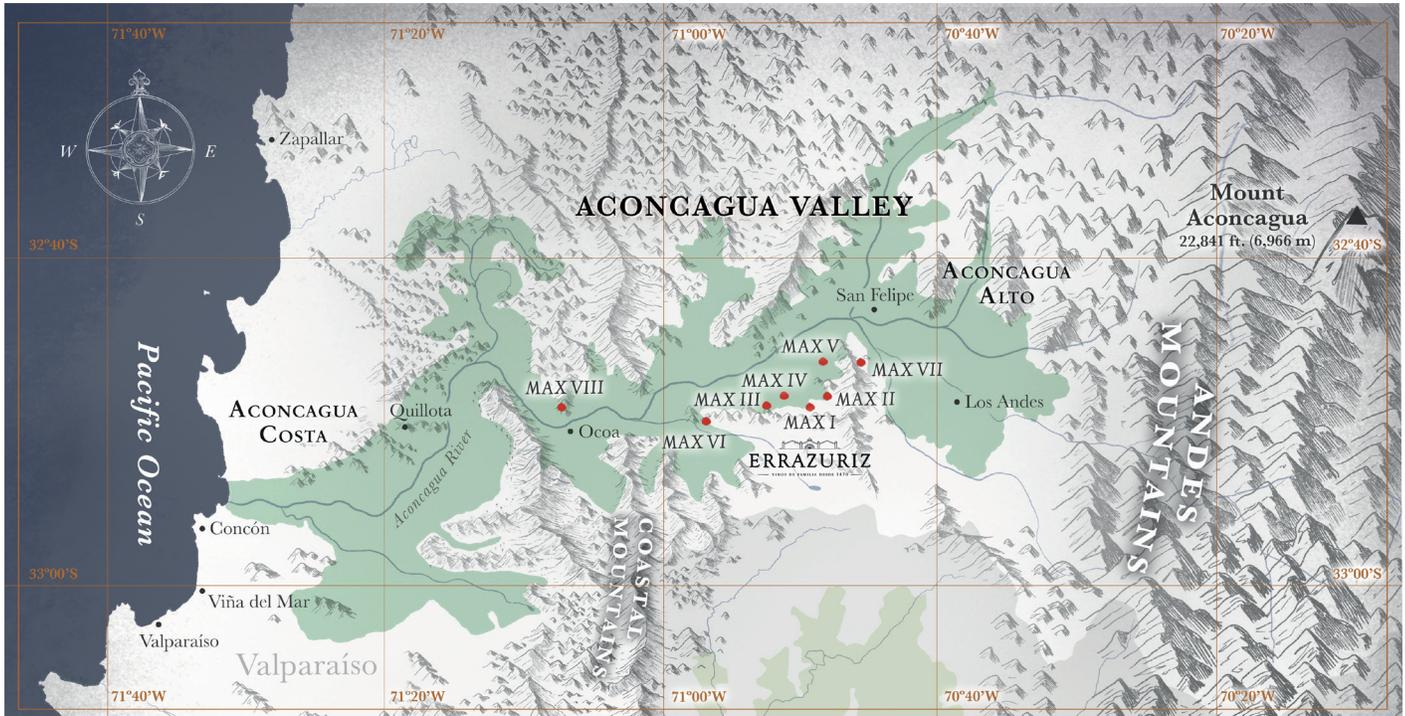
- Francisco Baettig, Technical Director -

COMPOSITION: 32% Cabernet Sauvignon, 25% Syrah, 18% Malbec, 15% Cabernet Franc, 7% Grenache, 3% Mourvedre
ALCOHOL: 13.5%
pH: 3.54

TOTAL ACIDITY: 6.08 g/L (in tartaric acid)
RESIDUAL SUGAR: 2.06 g/L
AGEING: 22 months in French oak barrels, 50% new and 30% in Stockinger foudres.



ACONCAGUA VALLEY MAP



VINEYARDS

Villa Don Maximiano comes from a selection of our MAX vineyards in the Aconcagua Valley, which extend from our emblematic MAX I vineyard, following the Aconcagua River to the west. The vineyards have an enormous diversity of soil types, ranging from weathered intrusive igneous rock to deep coarse-grained alluvial soils with excellent drainage. The varieties planted include Cabernet Sauvignon, Carmenere, Petit Verdot, Cabernet Franc, and Syrah, among others, and have an average age of 30 years. The vines are planted on hillsides up to 60 metres above sea level, 50–70 km from the Pacific Ocean on the southern bank of the Aconcagua River. The region has an extended dry season with moderately warm summer days cooled by the gentle nocturnal breezes that enter the valley from the sea.