



Villa
DON MAXIMIANO

2020
D.O. ACONCAGUA VALLEY

Inspired by the Villa Errázuriz, built by the founder in 1870, it is a reflection of years of learning, in a blend made from Bordeaux and Mediterranean varieties.

VINTAGE 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 a 15–20% 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

“The 2020 Villa Don Maximiano has a deep ruby red colour, with violet hues. On the nose, at first, fresh red and black fruit is perceived, reminiscent of cherry, pomegranate and blackberry, accompanied by floral notes of violet. All complemented by soft nutmeg-like spicy notes. The flavours are consistent with what is perceived on the nose, but a soft touch of sweet spice is added to the aftertaste, evoking cloves, nutmeg and cinnamon. Firm, fine-grained tannins with an excellent length on the palate, juicy and with a degree of tension that provides linearity and persistence.”

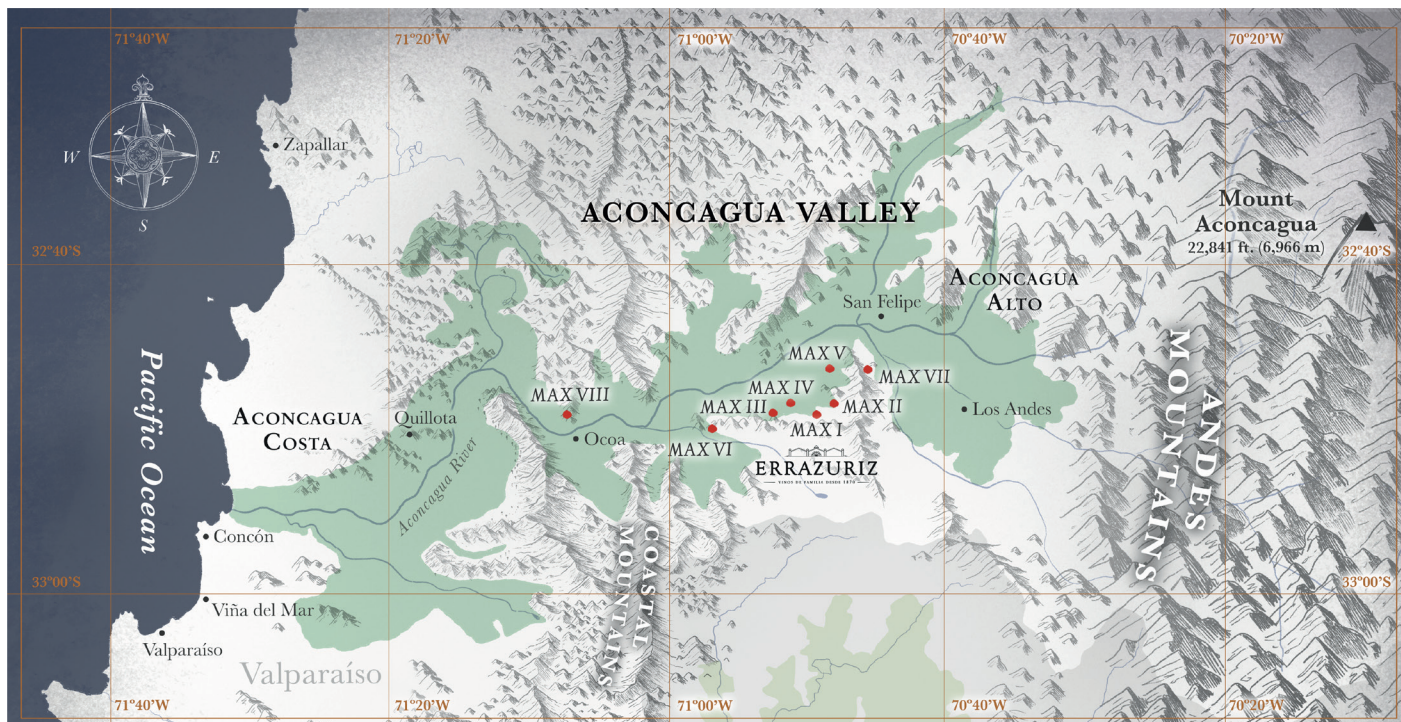
Francisco Baettig, Technical Director

COMPOSITION: 25% Cabernet Sauvignon,
24% Syrah, 18% Malbec, 15% Carmenere,
10% Grenache and 8% Cabernet Franc
ALCOHOL: 14%
pH: 3.48

TOTAL ACIDITY: 6.13 g/L (in tartaric acid)
RESIDUAL SUGAR: 2.26 g/L
AGEING: 22 months in French oak barrels,
50% new and 30% in Stockinger foudres



VINEYARDS' MAP FOR VILLA DON MAXIMIANO



VINEYARDS

Villa Don Maximiano is produced from a selection of our MAX vineyards in the Aconcagua Valley, beginning with our iconic MAX I vineyard and continuing westward along the Aconcagua River to MAX VIII. The vineyards' soils are tremendously diverse, ranging from eroded intrusive igneous to deep, coarse-grained alluvial with excellent drainage. The vineyards are planted with Cabernet Sauvignon, Carmenere, Petit Verdot, Cabernet Franc, and Syrah, among other varieties, all between 10 to 30 years old.

The vines are planted on hillsides 375 - 570 metres above sea level on the southern bank of the Aconcagua River, 44 - 70 kilometres from the Pacific Ocean. The region has a long dry season, with moderately warm summer days that are cooled by gentle evening breezes that blow into the valley from the Pacific Ocean.