



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2002
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	91% Cabernet Sauvignon and 9% Syrah
ALCOHOL:	14.5°
PH:	3.78
TOTAL ACIDITY:	5.22 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.32 g/L
AGEING:	19 months in French oak, 90% new

VINEYARD

The Don Maximiano vineyards are located in the Valle de Aconcagua and the oldest among them are Max I, Max II and Max V. 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. The Cabernet Sauvignon and Carmenère vines were planted in 1978.

Most of the vineyards are planted on north or north-eastern facing hillsides with 5–25° of slope. The three vineyards that contribute grapes for Don Maximiano Founder's Reserve are planted on north or northeast facing hillsides with 5°–25° of slope. The soils are volcanic, colluvial and piedmont (Max I and II) or alluvial (Max V) in origin, with good drainage conferring low to moderate vigour. The colluvial and volcanic rocky soils of Max I show high presence of mica with clay-silt texture. Max II has deep colluvial soils of volcanic origin, with loam to sandy-loam texture, and both have 30–40% stone content. Max V has deep gravelly alluvial soils with 50% stone content and excellent drainage.

Precision in farming allows us to identify homogenous sectors within each vineyard and harvest these individually according to the progress of the berries in each lot.

VINTAGE NOTES

Due to a lower heat summation between October and November 2001, the ripening of the grapes during the 2001–2002 growing season was slower and on average one week later than normal. In the period from January to March heat summation surpassed the historic average reaching 1925 degree days; exactly the historic average. Rainfall in the Aconcagua Valley was within the normal ranges during the winter of 2001 (205 mm between June and August). Yet the cold spring weather forced us to monitor irrigation very carefully in order to avoid excessive vigour and disparity in budding and clusters at the time of harvest.

We had minor rainfall of 12 mm during ripening at the end of March, and April registered no rain at all. We were able to leave the fruit on the vines until the end of April, giving the grapes time to develop rich, ripe flavours. Hang-time surpassed 220 days. As the average temperature was 1.0°C lower than normal during the last ten days of April, we had to display patience and leave the fruit even longer on the vine. The fruit was hand-picked during the early hours of the morning and transported to the winery in bins of 14 kilos. This season we registered normal yields and vigour, generating concentrated and ripe wines.

VINIFICATION

The hand-harvested grapes were gently destemmed without crushing and taken to stainless steel tanks for maceration. Whole-berry fermentation took place at temperatures of 26–29° Celsius with a daily monitoring of density and temperature to assure the extraction level we desired. Extended post-fermentation maceration lasted up to thirty days, depending on the development of each individual lot. The wine was aged for nineteen months in 100% French oak barrels, including about 90% new barrels creating a wine with a clean yet integrated vanilla oak character. The wine was not fined in order to protect its elegant tannin balance. It was clarified naturally through a long settling period and bottled in March of 2004.

TASTING NOTES

Our 2002 Don Maximiano Founder's Reserve displays inviting aromas of blackberry, black cherry, dried cherry, and boysenberry, with spicy accents and a touch of mint. The ageing in new French oak is evident in a pure, clean vanilla bean character that is beautifully integrated with the ripe fruit characters. Undertones of toast and chocolate round out the aromatic profile. The wine is expansive on the palate. Ripe, powerful tannins provide excellent structure and a long, smooth finish. As it ages in the bottle, the wine is developing nice secondary bottle bouquet aromas.



