

WINE: DON MAXIMIANO FOUNDER'S RESERVE

YEAR: 2000

VINEYARD:

The Don Maximiano Estate is located in the mid section of the Aconcagua Valley, a region with an extended dry season where the warm summer days are cooled by afternoon breezes coming from the Pacific Ocean. The vineyard faces northeast in a 5° slope, which rises gently up to a 45° slope, one of the steepest plantings in Chile. The vines are trained to vertical trellis and spur pruned. Row orientation is predominantly 30° off to the west from the north-south axis. Vineyard density varies from 1.800 to 4.000 vines/ha depending on the age of the blocks. The vineyard is drip irrigated, and intensive canopy management assures excellent leaf surface area to crop load. The high diurnal temperature difference on march (month previous to harvest), that normally goes up to 19°C between day and night, permits The Don Maximiano Estate to have slow ripening and helps create intensity of flavour and concentration.

CLIMATE: Warm temperate with winter rain-fall and a long dry season.

SOIL: Soils are of meteorized granitic origin. Piedmont type of soil of Franc texture that has a depth of 80 cm over a sub-soil of clay and rock.

VINTAGE NOTES:

The growing season of 2000 was marked by a cool spring with temperatures in the mid ranges well below the average of 28°C in a normal year. Rain in the Aconcagua Valley totalled 150 mm, 50% more than in 1999, still well below the average of 450 to 800 mm in other winegrowing regions of Chile. The summer was warm and sunny through veraison. The cool weather returned in late March and delayed vine development somewhat, contributing to a late harvest. First blocks were harvested by March 22 and the very last ones were harvested a month later by April 23. The slow ripening allowed the grapes to develop a complex flavour profile, together with balanced acidity and alcohol. Vineyard management this year focused on achieving a good balance between leaf surface and fruit. Selective thinning to eliminate all but the very best clusters was the key issue for a very successful vintage.



APPELLATION:	Aconcagua Valley
VINEYARD SOURCE:	Don Maximiano Estate
COMPOSITION:	100% Cabernet Sauvignon
ALCOHOL:	14.0 % by vol.
PH:	3.60
TOTAL ACIDITY:	5.10 g/l (tartaric acid)
RESIDUAL SUGAR	1.78 g/l

WINEMAKING:

The hand-harvested grapes were gently crushed and then fermented at 28-30° Celsius. The extended post-fermentation maceration lasted twenty to thirty days, depending on the development of the individual lots. The wine was then aged for eighteen months in new French barrels, to cultivate a clean yet integrated vanilla and toasted oak character. The wine was not fined in order to protect its elegant tannin balance. It was clarified naturally through a long settling period in tank, with only a light filtration before bottling in February 2001.

WINEMAKER'S COMMENTS:

Our 2000 Don Maximiano Founder's Reserve displays luscious raspberry, blackberry, candied cherry and liquorice aromas. The Cabernet Sauvignon fruit achieves great expression on the palate, with cassis, chocolate and mint. Background notes of freshly turned earth, olive, and ginger contribute to the wine's complexity. The long barrel ageing integrated the oak characters, creating a rich undertone of vanilla, toast and maple. The wine enters the mouth with spicy tannins and ends with a long, silky finish. The wine will continue to gain complexity in the bottle for the next ten years.

CELLARING POTENTIAL: Optimum year 2013. Decanting is suggested.