



# Don Maximiano

## FOUNDER'S RESERVE

### 2007

<b>Composition:</b>	82% Cabernet Sauvignon 6% Petit Verdot 6% Cabernet Franc 6% Syrah
<b>Appellation:</b>	Valle de Aconcagua
<b>Alcohol:</b>	14.5% by vol.
<b>pH:</b>	3.49
<b>Total Acidity:</b>	6.57 g/l (Tartaric Acid)
<b>Residual Sugar:</b>	2.88 g/l

#### VINEYARD

The Don Maximiano Vineyard is located in the Valle de Aconcagua, a region that features an extended dry season with moderately warm summer days cooled by gentle afternoon breezes from the Pacific Ocean.

The Cabernet Sauvignon selected for this vintage was sourced from the Max I, II, and V vineyards of the Don Maximiano Estate, which were planted in 1978 (Max I) and 1993 (Max II and V). The Syrah and Petit Verdot come from Max I, and the Cabernet Franc from our vineyards in the mid-section of the valley.

The vineyards are planted on 5°–25° slopes that face north and northeast. The soils in the Max I vineyard consist of a thin layer of pulverized granite, while those in Max II are of colluvial origin with 30–40% stone compound. These soil profiles ensure excellent drainage and a low-to-medium vigour potential for the vines, which results in an excellent balance between vegetative growth and crop load. Max V's deep alluvial soils with 50% stones provide excellent drainage and produces well-balanced vines of moderate vigour.

The vines are trellised to vertical shoot position and are spur- or cane-pruned, depending on the variety and the terroir. Aerial photography allows us to divide the vineyard by vigour and harvest in accordance with the progress of maturation in each specific lot.

**Altitude:** Max I (550m asl/1,804 f asl);  
Max II (580m asl/1,902f asl);  
Max V (600m asl/1,968f asl)

**Climate:** Mediterranean, with a long dry season and winter rainfall.

**Soil:** Max I: Thin volcanic piedmont soils with low fertility due to the weathering of volcanic rock with an abundance of mica.

Max II: Very rocky colluvial volcanic soil with clay-lime to clay texture.

Max V: Deep soils of alluvial origin with 50% stones.

#### VINTAGE NOTES

**Picking Dates:**

- Petit Verdot: 3rd week of April
- Cabernet Sauvignon: 3rd and 4th weeks of April
- Syrah: 30th of April to 7th of May
- Cabernet Franc: 3rd week of April

**Historic Averages:**

- Mean Temperature (Oct-Apr): 18.9°C/66°F.
- Temperature Oscillation (Oct-Apr): 18.5°C/33°F.
- Rainfall (Year round): 250 mm/9.8 inches

The 2006–2007 season registered overall temperatures that corresponded quite closely to those of a normal year. Restrictive water management, low yields, and a 10–14-day delay in harvest allowed the grapes to reach good levels of maturity and proper phenolic ripeness with very high-quality, sweet tannins, rich flavours, and excellent acidity. In October, 50 mm (2 in) of rain fell in Aconcagua, which affected flowering and thus decreased the final production. January temperatures were lower than the historic average, and February had an average temperature of 18.9°C (65°F); the first two weeks of March average temperatures were 18.3°C, contributing to an adequate evolution of tannins and ripening. Temperatures dropped significantly from the third week of March onward, which slowed ripening and led to a delay in harvest. In order to avoid full stoppage in the vinification process, vigour maps were used intensively to harvest the ripest sectors within each block. Given this season's low yields, (small-size clusters and berries) the 2007 red wines exhibit great aromatic intensity and very good fruit concentration, with juicy palates and sweet, well-rounded tannins. The 2007 vintage will go down in history as a very fresh and elegant year that brought bright acidity and ripe round tannins to the red wines, especially to the Cabernet Sauvignon, whose excellent quality is already evident.





ERRAZURIZ

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#### WINEMAKING

The grapes were carefully selected on a sorting table, where all extraneous plant matter, such as leaves and stems, were removed to ensure the fruit character in the wine. The grapes were fermented in stainless steel tanks at 24°–30°C (67.5°–86°F), depending on the desired level of extraction and seasonal conditions, such as microbiological load and potential alcohol. 5% of the grapes were fermented by native yeasts.

During fermentation, 3 pumpovers were carried out daily at 0.5 to 1.5 times vat volume, according to the desired extraction level. Maceration lasted 20 to 35 days at 24°–28°C (75.2°–82.4°F), depending on the development of each lot in order to extract maximum flavour and colour.

All of the lots were aged for 20 months in French oak barrels (100% new), and fining occurred naturally as the wine settled during this time.

To best express the terroir of the Valle de Aconcagua and of the Don Max vineyards, equal proportions of Syrah, Cabernet Franc, and Petit Verdot were added to the final blend to maximize complexity and quality.

#### WINEMAKER'S NOTES

Intense, deep, ruby-red in colour with a bright purplish hue. The nose recalls cherries, cassis, truffles, and blueberries over a backdrop of black pepper and subtle notes of chocolate and cedar. The palate shows firm, ripe tannins that ensure excellent longevity in the bottle. This is a voluptuous wine full of ripe fruit flavours, notes of cedar, cloves, and cinnamon, with excellent acidity that lends freshness, balance, and elegance. The long and very elegant finish shows the wine's youth today and will gain in complexity with time in the bottle.