



# Don Maximiano

## FOUNDER'S RESERVE

### 2008

<b>Appellation:</b>	Valle de Aconcagua
<b>Composition:</b>	84% Cabernet Sauvignon 8% Carmenère 5% Syrah 3% Petit Verdot
<b>Alcohol:</b>	14.5% by vol.
<b>pH:</b>	3.48
<b>Total acidity:</b>	6.19 g/l (tartaric acid)
<b>Residual Sugar:</b>	2.86 g/l



#### VINEYARD

The Don Maximiano and Max vineyards are located in the Valle de Aconcagua, a region with a long, dry summer of moderately warm days cooled by soft evening breezes blowing in from the Pacific Ocean.

The Cabernet Sauvignon, Syrah and Carmenère grapes are sourced from vineyards Max II and Max V, planted in 1978 and 1993, respectively. The Petit Verdot comes from the Don Maximiano vineyard, planted between 1978 and 1999.

Most of the vineyards are planted on northern or north-eastern facing hillsides with 5° to 25° of slope. The soils in the Don Maximiano vineyard consist of a thin layer of pulverized granite, while the Max II soils are colluvial in origin, with 30%-40% stone content. Both of these soils provide good drainage and low to moderate vigour potential, which encourages a natural balance of vegetative growth and fruit load in the individual vines. The 50% stone content in the deep alluvial soils at Max V provide excellent drainage and produce well-balanced plants with moderate vigour.

The vertically-trained vines are spur and cane pruned, depending on the variety and specific conditions in the vineyard. Aerial photographs allow us to identify different sectors within each vineyard and harvest these individually according to the progress of the berries in each lot.

<b>Altitude:</b>	
Don Maximiano:	550 m/1804 feet a.s.l.
Max II:	580 m/1903 feet a.s.l.
Max V:	600 m/1968 feet a.s.l.

#### Climate:

Mediterranean, with a long dry season and rainfall concentrated in the winter.

#### Soils:

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.

#### HARVEST NOTES

##### Picking Dates:

Cabernet Sauvignon: April 18–27

Petit Verdot: April 20

Syrah: April 18

Carmenère: May 9

##### Historic records

Average temperature (october-april): 17.9°C/64°F

Temperature oscillation (october-april): 18.5°C/33°F

Annual precipitation: 250 mm/10 in

An analysis of temperatures in the Valle de Aconcagua during the 2007–2008 season reveals a colder than average spring, with mean monthly temperatures lower than the previous season, more accumulated cold days, and more frequent frost. Soil moisture levels were significantly lower than in previous years due to the low precipitation recorded in winter (just 92 mm/3.6 inches in this period, 60% lower than the historic average). As a result, in the early months of the season (October to

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December 2007) the heat summation was clearly lower than the previous year and lower than historic averages. Temperatures rose as high as 34°C/93°F in January, then returned to normal levels in February and remained there until April. To minimize the effects of the high temperatures, vineyard management included maintaining canopy cover, unrestricted watering, and moderate fruit loads to ensure healthy grapes with good, fresh acidity and intensity. The Valle de Aconcagua had a total heat summation of 1,644 degree-days, 2% above the previous season's level of 1,612 degree-days, but 4.2% lower than the historic average of 1,717. The different phenological stages (flowering, fruit set, veraison and ripening) were affected by the cold, dry winter, and budbreak was delayed by 10–15 days compared to the previous season but occurred in a more uniform manner. This delayed ripening and harvesting, with the reds picked 10–14 days later than usual, starting with the ripest sectors of each block, which were identified through intensive vigour mapping.

## VINIFICATION

The hand-picked grapes were carefully transported to the winery in 12-kg boxes, where they underwent two inspections on a sorting table to remove stalks, tendrils, leaves, and defective berries, which ensures the final quality of the wine. The must was fermented in small stainless steel vats to maximize contact with the lees. Selected yeasts were used in the process, which occurred at temperatures ranging from 24°–28°C (75°–82°F). Three

pumpovers were carried out daily during fermentation to rotate 50%–150% of the volume, depending on the level of extraction desired in each case. Maceration lasted from 16 to 28 days at 24°–28°C (75°–82°F), depending on the development of the individual batch. All of the lots were aged for approximately 20 months in new French oak barrels, during which time fining and stabilization occurred naturally. To obtain the best expression of the Valle de Aconcagua terroir, small percentages of Syrah, Carmenère, and Petit Verdot were added to enhance the wine's complexity.

## WINEMAKER'S COMMENTS

A pretty red colour with ruby-red highlights. Expressive on the nose, with a broad range of aromas that denote tremendous complexity, featuring red fruit such as cherry, cassis, and raspberry, subtler notes of red currant, tobacco, and hazelnuts, and some balsamic tones. Voluptuous on the palate, this wine features extremely fine, firm, and sweet tannins along with bitter chocolate, cherries, and sweet spice flavours. Its outstanding acidity gives the wine a youthful, refreshing feeling, which presages an excellent cellaring potential.