



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2014
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	68% Cabernet Sauvignon, 18% Carmenère, 9% Malbec y 5% Petit Verdot
ALCOHOL:	14%
PH:	3,48
TOTAL ACIDITY:	5,96 g/L (in tartaric acid)
RESIDUAL SUGAR:	2,16 g/L
AGEING:	22 months in French oak, 65% new

VINEYARD

The Max vineyard blocks are located in the Aconcagua Valley, and the oldest among them are the Max I, Max II and Max V blocks. The Cabernet Sauvignon and Carmenère were planted in 1978 and 1993 respectively, and the Petit Verdot, in 1999. 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 three vineyard blocks where the grapes for Don Maximiano Founder's Reserve are sourced are planted on north or northeast facing hillsides with 5° - 25° slope. The soils are volcanic, colluvial and located on piedmont (Max I and II), or alluvial (Max V) in origin, with good drainage, conferring low to moderate vigor. 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 block and harvest these individually according to the progress of the berries in each block.



VINTAGE NOTES

A unique growing season partly explains the greatness of this 2014 vintage that delivered extraordinary wines. It started as any traditional vintage; nevertheless it was marked by significant variations in the weather patterns that made it a unique vintage.

The growing season began with some unprecedented frosts in mid-September that resulted in lower yields and predicted a difficult spring, yet conditions changed radically in October driven by a gradual increase in temperatures. Total heat summation during spring was 9% higher than historical average which favored a healthy flowering and fruit set.

The 2014 season in Max Vineyard blocks was characterized as a moderate and long growing season that began with a cool and dry spring, including some cold spells in late September, however temperatures rose slightly reaching historical averages.

Bud break began in mid-November and was followed by warm weather at bloom. A fairly classic weather pattern set in over the summer time and the vines set a healthy crop. Long weeks of warm weather allowed for a well-paced and uniform development of deep berry colors. We experienced a few days of heat during January, but as summer evolved, we began meticulously protecting the clusters to avoid direct exposure to the sun and ensure a higher level of quality. Fruit was able to dangle on the vines for a long time, evolving slowly to its full maturity.

Harvest in our Max Vineyard blocks began on March 18th with Petit Verdot and Malbec, and finished on March 26th, while Cabernet Sauvignon began on March 21st and continued steadily until April 28th. We picked Syrah on March 26th and finished a month later, and finally Carmenere, the latest ripening variety, began harvest on April 7th and finished on May 7th. Overall we experienced an average of 15% less yields driven by the cool growing season, however this resulted in grapes with wonderful level of acidity, vividly preserved flavors and great concentration particularly in the case of Cabernet Sauvignon.

Total heat summation during the 2013–2014 growing season reached 1,563 Degree Days (DD) which is aligned to the historical average of 1,567 DD, yet 4% higher than previous vintage, mostly driven by higher minimum temperatures.

VINIFICACIÓN

Grapes were handpicked during the first cool morning hours and transported in small 15-kg boxes to the winery, where they were inspected on a double selection board to remove vegetal remains and damaged berries to assure the final quality of the wine. Fermentation took place with selected yeasts at 24°–28°C in small-volume stainless steel tanks to allow a larger proportion of contact between the skins and the juice. Up to three daily pumpovers were made according to the desired level of extraction. Depending on the individual development of each lot, they completed a total maceration time of 9 to 35 days. All lots were aged for 20 months in French oak barrels (70% new), where malolactic fermentation, clarification and stabilization occurred in a natural way. To express the terroir of the Aconcagua Valley, and to increase the wine's complexity, different percentages of Carmenere, Petit Verdot and Malbec were added to the final blend.

TASTING NOTES

“On the nose, this wine is complex and exhibits rich and ripe aromas of bramble, raspberry and black cherry along with notes of bay leaf, cedar and bittersweet chocolate. On the palate, its juicy and spicy, its supple texture supports ripe flavors of red fruit and pastry notes. This wine's fine-grained tannins provide a framework for the luscious fruit intensity in the finish and excellent persistence.”

—Francisco Baettig, Technical Director

