



## DON MAXIMIANO

*Founder's Reserve*



VINTAGE:	2014
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	68% Cabernet Sauvignon, 18% Carmenere, 9% Malbec, and 5% Petit Verdot
ALCOHOL:	14°
PH:	3.48
TOTAL ACIDITY:	5.96 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.16 g/L
AGEING:	20 months in French oak, 70% new

### VINEYARD

*The Don Maximiano vineyard is located in the Aconcagua Valley and the oldest among them are Max I, Max II and Max V blocks. 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 Carmenere vines were planted in 1978 and 1993, respectively, while the Petit Verdot was planted in 1999.*

*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:

*The 2014 season in Max Vineyard was characterized as a moderate and long growing season. The season 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 the month of 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 commenced on March 18th of Petit Verdot and Malbec and finished on March 26th, while Cabernet Sauvignon begun on March 21st and continued steadily until April 28th. We picked Syrah on March 26th and finished a month later, and finally Carmenera, the latest ripening variety, begun 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 flavours 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.*

#### VINIFICATION

*Grapes were handpicked in prime condition in the 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 best express the terroir of the Aconcagua Valley, and to increase the wine's complexity, different percentages of Carmenera, 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.*

