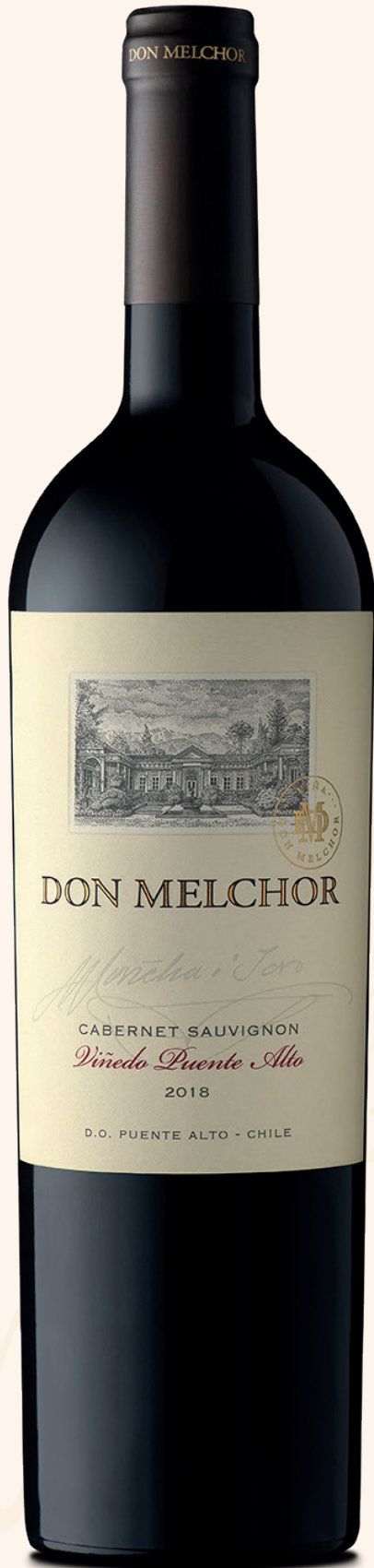


# DON MELCHOR



## 2018 VINTAGE

D.O. Puente Alto, Alto Maipo Valley.

### VARIETIES

CABERNET SAUVIGNON	91%
CABERNET FRANC	5%
MERLOT	3%
PETIT VERDOT	1%

### BOTTLING DATE

December 2019 – early January 2020

### ANALYSIS

ALCOHOL	14,5° VOL%
pH	3,60
TOTAL ACIDITY (SULFURIC ACID)	3,24 g/L

### WINEMAKER

Enrique Tirado.

### VINEYARD

Don Melchor Vineyard, D.O. Puente Alto, Alto Maipo Valley.

### VINEYARD DESCRIPTION

Nestled at the foot of the Andes Mountains, the Don Melchor Vineyard is located along the north bank of the Maipo River, at an altitude of 650 m.a.s.l. It is composed of 127 hectares: 90% dedicated to Cabernet Sauvignon; 7.1% to Cabernet Franc, 1.9% to Merlot, and 1% to Petit Verdot. To date, the vineyard's vines are over 30 years old on average.

### PLANTATION YEAR AND DENSITY

Old vineyard (80%): 1979-1992, 2,000 to 4,000 plants/ha.

New vineyard (20%): 2004-2013, 8,000 plants/ha.

### SOIL

The first 30 centimeters of soil is loam, followed by a large quantity of stones. This soil ensures good drainage and low fertility, helping restrict the growth of plant vegetation and favoring the natural concentration and maturity of the phenolic compounds.

### CLIMATE

In general, the vineyards has a semi-arid Mediterranean climate, with average annual rainfall of 350 mm. It is one of the coldest zones in the Alto Maipo Valley.

Spring began with cooler temperatures than normal and delayed the bud break. Rainfall was well distributed during the winter and spring months, followed by a drier summer. The temperatures were warmer at the beginning of the ripening period, but with fewer days reaching maximum temperatures. The second half of the period saw the temperatures drop,

and cooler nights helped produce excellent conditions for preserving the aromas, flavors, and precise ripening of the tannins in the grapes.

### HARVEST

By hand. Between March 20 and May 11, 2018.

The vineyard yielded 5.0 tons/ha.

### VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

### VINIFICATION

The alcoholic fermentation is carried out in stainless steel tanks for 10 days at 25 to 26°C and is pumped over 4 to 6 times a day. Once the fermentation is complete, the tank is hermetically sealed for an 8-day maceration at 23 to 25°C, for a greater extraction and smoother tannins. At the end of the maceration period, each tank is devatted, tasted and selected by the Don Melchor vineyard and winemaking team. Then, all of the wines are tasted and selected for the final blend, which is later transferred to the barrels.

### AGING

15 months in French oak barrels, (72% new, 28% second-use)

### AGING POTENTIAL

Over 35 years.

### TASTING NOTES

2018 is one of the greatest vintages in the history of Don Melchor. A highly expressive wine, with great personality and complexity.

The wine shows lots of expression and complexity of small red fruits, as well as floral notes displayed as a whole. On the palate, the wine is full of flavor and dominated by elegance and balance, as well as a great texture of the tannins, with a long, refined finish.

### FOOD PAIRING

Red meats, especially lamb, and wild game: baked, stewed, or prepared with red wine sauces, mushrooms, rosemary and tomatoes. Different terrines and pâtés, like turkey with truffles. Cow and goat cheeses; dry and mature cheeses, or creamy cheeses.