

# DON MELCHOR

VINTAGE 1989  
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	100%
ANALYSIS	
ALCOHOL	13.9° VOL%
pH	3.59
TOTAL ACIDITY (SULFURIC ACID)	3.04 g/L

#### WINEMAKER

*Goetz Von Gersdorff.*

#### VINEYARD

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

#### VINEYARD DESCRIPTION

The Don Melchor Vineyard is located 650 m a.s.l. at the foot of the Andes Mountains on the northern bank of the Maipo River. It consists of 75 hectares of Cabernet Sauvignon vines that are 10–20 years old.

#### SOIL

The first 30 cm of soil is loam with a large amount of stones below that. These soils ensure good drainage and low fertility, which helps restrict the plants' vegetative growth and encourages the accumulation and maturation of phenolic compounds.

#### CLIMATE

In general the vineyard has a semi-arid Mediterranean climate with an average rainfall of 350 mm per year. It is planted in one of the coldest sectors of the Alto Maipo Valley.

A year of good weather conditions, starting with a colder than normal winter and spring. The season had more extreme minimum and maximum temperatures, which explains the wine's intense fruit expression and complexity.

#### HARVEST

Hand picked in March and April, 1989.

#### VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

#### VINIFICATION

Alcoholic fermentation took place in raulí vats over the course of 10 days at 24°C–28°C with 4 daily pump-overs. Upon completion of fermentation, the vats were hermetically sealed for a 10–20-day post-fermentation maceration at 23°C–25°C for greater extraction and softer tannins. Completion of the maceration period was determined by tastings of the Don Melchor enological and viticultural team. The new wines were later tasted and selected for the final blend, which was aged in French oak barrels.

#### AGING

12 months in French oak barrels  
(62% new and 38% second-use).

#### AGING POTENTIAL

35 years.

#### TASTING NOTES

Red with an orangish hue. Fine, complex aromas of red fruits such as blackcurrant on the nose with a touch of menthol and vanilla. A splendid expression of elegance and complexity with a lovely and persistent finish.

#### FOOD PAIRING

Dishes such as red-wine-braised boar or pumpkin gnocchi with mushroom sauce pair perfectly with the 1989 Don Melchor. Ideal accompaniments include mashed potatoes with truffle oil, creamy polenta, buttered vegetables or mushrooms. Also achieves very good balance with mild and creamy aged cheeses.