

DON MELCHOR

VINTAGE 1998
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	100%
BOTTLING DATE	
November 1999	
ANALYSIS	
ALCOHOL	13.3° VOL%
pH	3.68
TOTAL ACIDITY (SULFURIC ACID)	3.43 g/L

WINEMAKER

Enrique Tirado.

VINEYARD

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

VINEYARD DESCRIPTION

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

PLANTATION YEAR & DENSITY

1979-1992: 4,000 plants/hectare.

SOIL

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

CLIMATE

The vineyard has a generally semi-arid Mediterranean climate with an average annual rainfall of 350 mm. It corresponds to one of the coldest zones in the Alto Maipo Valley.

The 1998 vintage was marked by the influence of the El Niño phenomenon, which provoked abundant rainfall, slightly lower temperatures, and low solar radiation. Precipitation was primarily concentrated during the plant's vegetative growth, presenting a true challenge that required enormous work in the vineyard and the need for extreme care of the foliage, including shoot removal and leaf pulling to ensure balanced growth. The harvest was delayed until late April, two weeks later than normal. Tannin development was one of the slowest we have on record, and therefore the precise moment of harvest could only be determined by taking samples of the grapes.

HARVEST

Hand picked, in April, 1998.

VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

VINIFICATION

Alcoholic fermentation takes place in stainless steel tanks and lasts 10 days at 24°C–28°C with 4 pumpovers per day. Once fermentation has completed, the tank is hermetically sealed for a 10–20-day maceration at 23°C–25°C for greater extraction and smoother tannins. At the end of the maceration period, each tank is devatted, tasted, and selected by the Don Melchor enological team and viticulturist for the final blend, which is then transferred to oak barrels.

AGING

13 months in French oak barrels
(68% new, 32% second-use).

AGING POTENTIAL

35 years.

TASTING NOTES

Deep ruby red. Aromas of chocolate, ripe plums, and menthol are all immediately perceptible in the wine, followed by notes of blackcurrant, berries, and vanilla, which lend great aromatic complexity. Well balanced and pleasing on the palate with great harmony and elegance, while the ripe tannins deliver concentration and persistence.

FOOD PAIRING

Red and white meats as well as game prepared in a variety of ways. Pastas, terrines, and pâtés. Dry and aged cow's and goat's milk cheeses.