

# DON MELCHOR

VINTAGE 2007  
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	98%
CABERNET FRANC	2%

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BOTTLING DATE	
November 2008	

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ANALYSIS	
ALCOHOL	14.6° VOL%
pH	3.55
TOTAL ACIDITY (SULFURIC ACID)	3.60 g/L

## WINEMAKER

*Enrique Tirado.*

## 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 114 hectares of Cabernet Sauvignon (93%) and Cabernet Franc (7%).

## PLANTATION YEAR & DENSITY

1979-1992: 4,000 plants/hectare.

## 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.

The winter was less colder than normal and led to a good spring with good development in the vineyard. The summer began hot but turned cooler in the final months, which encouraged very good ripening in the bunches. Rainfall was concentrated in the winter, which allowed us to harvest at the right time without concern for the weather. The excellent conditions throughout the season and the vineyard's low yields resulted in excellent wines this vintage. Precipitation

from May to April was 370.3 mm. The average temperature was 14.8°C, primarily marked by a winter that was less cold.

## HARVEST

Hand picked, between April 26<sup>th</sup> to May 19<sup>th</sup>, 2007.

## VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

## VINIFICATION

Alcoholic fermentation took place in stainless steel tanks over the course of 10 days at 25°C–28°C with 4–6 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

15 months in French oak barrels (78% new and 22% second-use).

## AGING POTENTIAL

35 years.

## TASTING NOTES

Intense ruby red. Very expressive and intense. Tremendous complexity with notes of fruit, graphite, and spices followed by blueberries, blackcurrant, coffee, and chocolate. Dense, smooth, and lush at the onset followed by a concentrated, meaty, dense evolution with potency and elegance at the same time. Very well balanced with a persistent finish that shows tremendous fruit intensity.

## FOOD PAIRING

Red and white meats, game meats prepared in various ways. Pastas, terrines, and pâtés. Creamy, dry, and aged cow and goat milk cheeses.