

DON MELCHOR

VINTAGE 2015
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	92%
CABERNET FRANC	7%
PETIT VERDOT	1%

BOTTLING DATE	
October 2016	

ANALYSIS	
ALCOHOL	14.3° VOL%
pH	3.62
TOTAL ACIDITY (SULFURIC ACID)	3.41 g/L

WINEMAKER

Enrique Tirado.

VINEYARD

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

VINEYARD DESCRIPTION

The Don Melchor vineyard is situated at the foot of the Andes Mountains on the northern bank of the Maipo River at 650 meters a.s.l. The vineyard covers 127 hectares, 90% of them planted to Cabernet Sauvignon, 7.1% to Cabernet Franc, 1.9% to Merlot and 1% to Petit Verdot.

The vines in the old vineyard average more than 30 years of age.

PLANTATION YEAR & DENSITY

Old vineyard (80%): 1979–1992, 4,000 plants/hectare.
New vineyard (20%): 2004–2013, 8,000 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.

This season presented more total rainfall than in a normal year (277 mm), mostly concentrated during the winter months and into September, which benefited the reserves of groundwater and ensured good initial shoot growth. Warm, dry weather in November enabled good flowering and fruit set.

Early summer was dry and slightly warm (21°C), which generated proper water restriction. The ripening process was even throughout the season, which resulted in a harvest with optimal flavors and aromas during April and early May.

HARVEST

Hand picked, between March 18th to May 8th, 2015.

VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

VINIFICATION

The fruit from each vineyard block was vinified separately in small-volume stainless steel tanks. Alcoholic fermentation lasted 10 days between 25°C–28°C with 4–6 pumpovers per day. Upon completion the tanks were hermetically sealed for 10 to 20 days post-fermentation maceration at 23°C–25°C for greater extraction of smoother tannins. The Don Melchor winemakers and viticulturist determined the duration of the post-fermentation maceration by enological tastings. All of the lots of wines are later tasted and selected to make the final blend, which is then aged in French oak barrels.

AGING

15 months in French oak barrels (69% new and 31% second-use).

AGING POTENTIAL

35 years.

TASTING NOTES

Deep cherry red in color, this wine captivates with its balanced, depth, and complexity. The aromas of red fruits delicately intermingle with mineral notes that recall cold ashes and pencil lead. Fine, delicate textures appear on the palate and show this to be an ample, deep wine with a smooth, fine attack followed by an intense, mouth-filling evolution. Concentrated, expressive, and generous in flavors and aromas with a long finish dominated by the balance and elegance of the various layers of flavors.

FOOD PAIRING

Red meats (beef and lamb) and game in different preparations, such as roasts, stews, or braises with red wine, mushrooms, rosemary, and tomatoes. Also pairs very well with assorted terrines and pâtés, especially duck with truffles, or with aged, dried, or creamy cow's or goat's milk cheeses.