

DON MELCHOR

VINTAGE 2017
D.O. Puente Alto, Alto Maipo Valley



VARIETIES

CABERNET SAUVIGNON	98%
CABERNET FRANC	2%

BOTTLING DATE

December 2018

ANALYSIS

ALCOHOL	14.5° 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 located on the northern bank of the Maipo River, 650 meters a.s.l at the foot of the Andes Mountains. Its 127 hectares are composed of 90% Cabernet Sauvignon, 7.1% Cabernet Franc, 1.9% Merlot, and 1% Petit Verdot.

Today, the vines in the old vineyard have an average age over 30 years.

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 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.

A warmer year than normal, with average temperatures between the veraison and harvest of 18.5 °C, which pushed the harvest up 10 days. Precipitation was lower than the historic average (193 mm) and primarily concentrated during the winter months. The temperatures had dropped by harvest time, which resulted in grapes with excellent fruit expression and ripeness.

HARVEST

Manual, March 22nd - April 29th, 2017.

VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

VINIFICATION

Alcoholic fermentation takes place in stainless steel tanks and lasts 10 days at 25°–26°C with 4–6 pumpovers per day. Once fermentation has completed, the tank is hermetically sealed for an 8-day maceration at 23°–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 and viticultural team for the final blend, which is then transferred to oak barrels.

AGING

15 months in French oak barrels
(67% new and 33% second-use).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Deep cherry red in color. Don Melchor 2017 is a wine with extraordinary elegance. Full of aromas and flavors and a marked presence of red berries. On the palate, there are strong notes of Cabernet Sauvignon from Puente Alto, with fine and delicate tannins, while also providing a good density and long-lasting finish.

FOOD PAIRING

Red meats, especially lamb and different preparations of game meats, such as roasted or braised with red wine sauce, mushrooms, rosemary, and tomatoes, etc. Also excellent with assorted terrines and pâtés, especially with truffled duck pâté. Other options include dry and aged or creamy cow's or goat's milk cheeses.