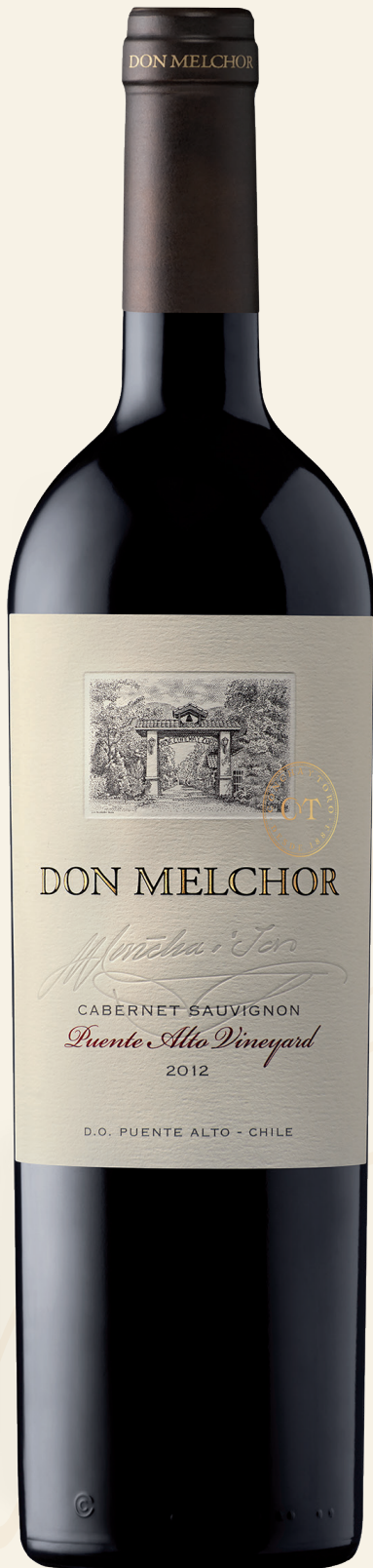


DON MELCHOR

VINTAGE 2012
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	93%
CABERNET FRANC	7%

BOTTLING DATE	
November 2013	

ANALYSIS	
ALCOHOL	14.5° VOL%
pH	3.62
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 banks of the Maipo River, 650 meters above sea level in the foothills of the Andes Mountains. Its 127 hectares consist of 90% Cabernet Sauvignon, 7.1% Cabernet Franc 1.9% Merlot, and 1% Petit Verdot.

The older vineyard averages 30 years in age.

PLANTATION YEAR & DENSITY

Old vineyard (80%): 1979–1992 / 4,000 plants/hectare

New vineyard (20%): 2004–2013 / 8,000 plants/hectare.

SOIL

The top 30 cm of the vineyard is loam, with a large amount of stones at depth. These soils ensure good drainage and low fertility, which helps restrict the plants' vegetative growth and encourages the accumulation and maturation of the 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, the temperatures were higher than the annual average, especially during flowering and ripening. Despite being a warm year, the cool air from the Andes Mountains and an early harvest allowed us to properly ripened grapes and achieve a wine with a

tremendous balance between freshness and tannin quality. Rainfall during the 2011–2012 season was typical of a normal year—292 mm, concentrated during the winter months.

HARVEST

Manual between April 10 and May 9, 2012, with a yield of 2.9 tons/hectare.

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 8–10 days at 25°–28°C with 4–6 pumpovers per day. Upon completion the tanks were hermetically sealed for a 10–20-day post-fermentation maceration at 23°–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 (71% news, 29% second use).

AGING POTENTIAL

20–25 years

TASTING NOTES

This deep cherry red wine is very expressive in red fruits. The smooth attack leads to good structure with an evolution that shows fresh aromas and flavors. Red berry fruit and spicy notes stand out on the long finish.

FOOD PAIRING

Red meats, especially lamb and game in various preparations, such as oven-roasted or braised with red wine, mushrooms, rosemary, and tomatoes. Also excellent with terrines and pâtés, especially duck with truffles, as well as dry, aged, or creamy cow or goat-milk cheeses.