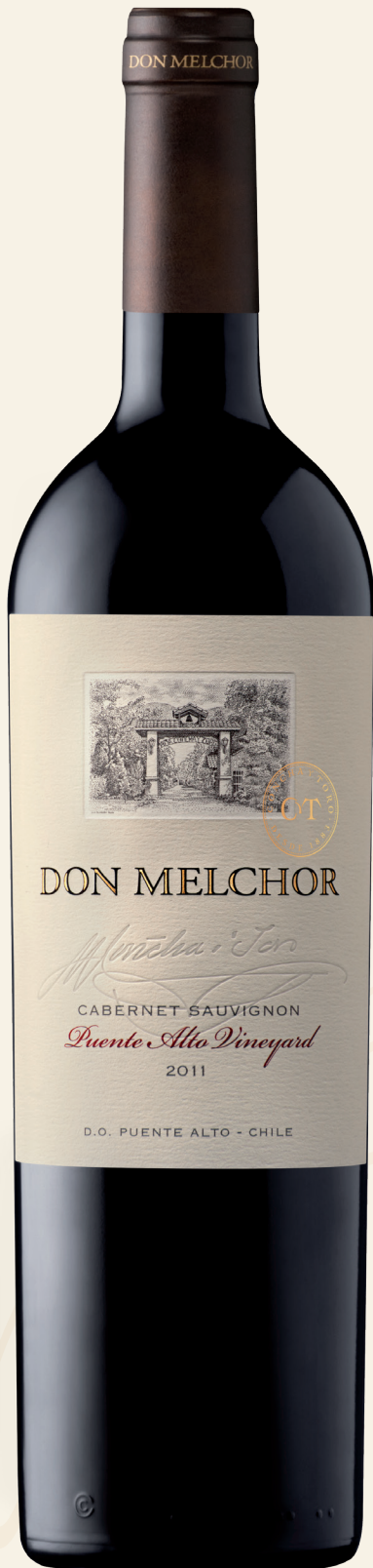


# DON MELCHOR

VINTAGE 2011  
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	99%
CABERNET FRANC	1%

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BOTTLING DATE	
November 2012	

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ANALYSIS	
ALCOHOL	14,6° VOL%
pH	3,6
TOTAL ACIDITY (SULFURIC ACID)	3,52 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 currently average 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 annual rainfall of 350 mm. The vineyard is in one of the coldest sectors of the Alto Maipo Valley.

Temperatures were colder than normal during the 2011–2012 season, especially between flowering and ripening, which resulted in a later harvest.

The bunches reached harvest with tremendous fresh fruit expression and were abundant in aromas and flavors with a high concentration of very fine tannins. Total rainfall between May and April was 238.7 mm, and the average temperature was 13.9°C.

#### HARVEST

Hand picked from April 26–May 25, 2011. Vineyard yield is 3.2 tons/ha.

#### VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

#### VINIFICATION

Alcoholic fermentation took place in small stainless steel tanks to keep the different vineyard blocks separate. Fermentation lasted 8–10 days at 25°–28°C and included 4 to 6 daily pumpovers per day. Once fermentation was complete, the tanks were hermetically sealed for a 10–20 day maceration period at 23°–25°C to enhance extraction and soften the tannins. After maceration the tanks were devatted as determined by tastings by the Don Melchor winemaking and viticultural team. Finally, all of the lots are tasted and selected for the final blend, which is transferred to barrels.

#### AGING

15 months in French oak barrels.  
(70% new, 30% second use)

#### AGING POTENTIAL

20–25 years.

#### TASTING NOTES

A complex and elegant wine with notes of pencil lead, red fruits, and chocolate on the nose. The palate presents soft tannins and a silky, well-balanced texture, opening to layers of aromas and flavors that provide the wine tremendous concentration, depth, and final complexity.

#### FOOD PAIRING

Red meats, especially lamb and game meats in a variety of preparations such as oven roasted or braised with red wine, mushrooms, rosemary, or tomato sauces, among others, as well as assorted terrines and pâtés, especially made with duck and truffles, and dry, ripe, or creamy, cow's milk, goat cheeses.