

DON MELCHOR

VINTAGE 1996
D.O. Puente Alto, Alto Maipo Valley



VARIETIES

CABERNET SAUVIGNON	100%
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BOTTLING DATE

November 1997

ANALYSIS

ALCOHOL	13,3° VOL%
pH	3,79
TOTAL ACIDITY (SULFURIC ACID)	3,09 g/L

WINEMAKER

Goetz Von Gersdorff.

VINEYARD

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

VINEYARD DESCRIPTION

The Don Melchor Vineyard consists of 75 hectares and is located on the northern banks of the Maipo River, 650 meters above sea level in the foothills of the Andes Mountains.

PLANTATION YEAR & DENSITY

1979–1992 / 4,000 plants/ha.

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. A normal weather season through the entire growth process. Yet, more than 50 mm of rain fell in early April, forcing us to delay the harvest until the effects of rain had passed. While a copious late-season snowfall on the nearby Andes mountains caused a significant temperature drop, grapes were delivered to our fermentation facility in perfect condition.

HARVEST

Hand picked between April 10–May 10, 1996.
Vineyard yield is 4,8 ton/ha.

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

12 months in French oak barrels.
(69% new use, 31 % second use).

AGING POTENTIAL

25–30 years.

TASTING NOTES

Deep ruby-red, the nose recalled red fruit, chocolate, tobacco and hints of vanilla. The palate is fine, elegant, full-bodied, with firm tannins and a complex and pleasant finish.

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.