

DON MELCHOR

VINTAGE 1987
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	100%
ANALYSIS	
ALCOHOL	12.9° VOL%
pH	3.69
TOTAL ACIDITY (SULFURIC ACID)	3.43 g/L

WINEMAKER

Goetz Von Gersdorff.

VINEYARD

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

VINEYARD DESCRIPTION

The Don Melchor Vineyard is located 650 m a.s.l. at the foot of the Andes Mountains on the northern bank of the Maipo River. It consists of 75 hectares of Cabernet Sauvignon vines that are 10–20 years old.

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.

The first vintage of Don Melchor in 1987 was produced in a climatically normal year. Good January and February temperatures and the near absence of rainfall as the fruit ripened resulted in excellent grape maturity.

HARVEST

Hand picked in March 1987.

VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

VINIFICATION

Alcoholic fermentation took place in raulí vats over the course of 10 days at 24°–28°C with 4 daily pump-overs. Upon completion of fermentation, the vats were hermetically sealed for a 10–20-day post-fermentation maceration at 23°–25°C for greater extraction and softer tannins. Completion of the maceration period was determined by tastings of the Don Melchor enological and viticultural team. The new wines were later tasted and selected for the final blend, which was aged in French oak barrels.

AGING

8 months in French oak barrels, (100% new).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Deep cherry red. A wine with tremendous aromatic complexity and a heightened expression of Cabernet fruit. Highly concentrated and persistent on the palate. Fresh, with smooth, fine, and delicate tannins and excellent balance.

FOOD PAIRING

Game meats such as roasted goat slow-cooked in its juices with herbs such as rosemary. Dishes such as wild mushroom risotto with Parmesan cheese and black truffles. Terrines and pâtés with truffles. Mild and creamy aged cheeses.