

DON MELCHOR

VINTAGE 1988
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	100%
ANALYSIS	
ALCOHOL	13.5° VOL%
pH	3.55
TOTAL ACIDITY (SULFURIC ACID)	3,68 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 1988 vintage is the second for Don Melchor. The season was influenced by the effects of the El Niño Current, whose cold conditions and abundant rainfall were characteristic of the weather that year. At 779 millimeters, rainfall was double that of a normal year, and the temperatures were lower than the historic average. As a result, harvest was delayed until April to allow the grapes to ripen properly.

HARVEST

Hand picked in April 1988.

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

12 months in French oak barrels, (60% new and 40% second-use).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Orangish red with notes of red fruits, coffee, chocolate, smoke, and spices. On the palate, the attack is smooth, followed by firm tannins that lend life and nerve to the wine, ending with a long and pleasing finish.

FOOD PAIRING

Pairs perfectly with velvety sauces and mild reductions. Goes very well with pastas filled with game meat, such as boar-meat ravioli with porcini mushrooms and truffle butter or with duck confit with apples and raisins. Also pairs well with assorted terrines, pâtés, and mild and creamy aged cheeses.