Goetz Von Gersdorff.


The Don Melchor Vineyard is located six meters a.s.l. at the foot of the Andes Mountains on the northern bank of the Maipo River. It consists of seven hectares of Cabernet Sauvignon vines that are one–two years old.

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.

In general the vineyard has a semi-arid Mediterranean climate with an average rainfall of three cm per year. It is planted in one of the coldest sectors of the Alto Maipo Valley. Although temperatures were warm at the onset of ripening in January, the rest of the ripening period was colder than usual. Precipitation, on the other hand, was very close to the historic average with rainfall concentrated during the winter months, which provided a good reserve of groundwater.

Hand picked in March and April, 1990.

Alcoholic fermentation took place in raulí vats over the course of ten days at twenty degrees Celsius with four daily pump-overs. Upon completion of fermentation, the vats were hermetically sealed for a ten–twenty-day post-fermentation maceration at twenty-three to twenty-five degrees Celsius 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.

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

More than thirty years.

Orangish red in color with ochre notes. Aromas of coffee, herbs, and spices with balsamic notes. The palate starts fresh with a certain presence of tannins. The evolution is concentrated and the tannins appear firmer than they did initially. The finish is long and very persistent.

Fattier cuts of meats and dishes with nicely concentrated sauces and reductions with a bit of balsamic vinegar. Assorted terrines and pâtés, especially made with duck and black truffles. Aged cheeses such as Parmigiano Reggiano, Grana Padano or cheddar.