

DON MELCHOR

VINTAGE 1990
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	100%
ANALYSIS	
ALCOHOL	13° VOL%
pH	3.59
TOTAL ACIDITY (SULFURIC ACID)	3.63 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.

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.

HARVEST

Hand picked in March and April, 1990.

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 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.

FOOD PAIRING

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.