

DON MELCHOR

VINTAGE 1991
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	100%
BOTTLING DATE	
November 1992	
ANALYSIS	
ALCOHOL	12.7° VOL%
pH	3.54
TOTAL ACIDITY (SULFURIC ACID)	3.48 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 on the northern bank of the Maipo River, 650 meters a.s.l at the foot of the Andes Mountains. It consists of 75 hectares of Cabernet Sauvignon that are 10–20 years old.

SOIL
The first 30 cm of soil is loam, with a large amount of stones at depth. These soils ensure good drainage and low fertility, which restricts the plants' vegetative growth and encourages the accumulation and maturation of phenolic compounds.

CLIMATE
The vineyard has a generally semi-arid Mediterranean climate with an average annual rainfall of 350 mm. It corresponds to one of the coldest zones in the Alto Maipo Valley.
This was a climatically ideal year from budbreak through harvest, except for lower solar radiation. This resulted in lower alcohol levels than in the 3 previous vintages. The grapes were harvested at the proper level of ripeness in early April. Alcoholic fermentation was normal and followed by a 15-day post-fermentation maceration to obtain a very aromatically expressive wine.

HARVEST
Manual in April 1991.

VINIFICATION CELLAR
Don Melchor Cellar, Puente Alto.

VINIFICATION
Alcoholic fermentation takes place in stainless steel tanks and lasts 10 days at 24°–28°C with 4 pumpovers per day. Once fermentation has completed, the tank is hermetically sealed for a 10–20-day maceration at 23°–25°C for greater extraction and smoother tannins. At the end of the maceration period, each tank is devatted, tasted, and selected by the Don Melchor enological team and viticulturist for the final blend, which is then transferred to oak barrels.

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

AGING POTENTIAL
More than 35 years.

TASTING NOTES
Deep red. Dried plums, vanilla, chocolate, tobacco, and light menthol notes. Great complexity and expression on the palate. Ripe tannins lend tremendous volume, elegance, and a persistent finish.

FOOD PAIRING SUGGESTIONS
Fatty meats, dishes with concentrated sauces and reductions with a little balsamic vinegar. Assorted terrines and pâtés, especially made with duck and black truffles. Cured cheeses such as Parmigiano Reggiano, Grana Padano, or cheddar.