**VINTAGE 1992**  
*D.O. Puente Alto, Alto Maipo Valley*

**WINEMAKER**  
Goetz Von Gersdorff.

**VINEYARD**  

**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.

A historic snowfall in the Andean foothills just outside Santiago marked the spring of 1991. Frost affected the bunches in the vineyard, producing significant losses and initiating a complex season with some precipitation, rather low temperatures during the ripening period, and a harvest that could hardly be called easy.

**WINEMAKING**

**FERMENTATION**
- **Type**: Alcoholic fermentation takes place in stainless steel tanks and lasts 10 days at 22°–28°C with 4 pumpovers per day. Once fermentation has completed, the tank is hermetically sealed for a 10–20-day maceration at 22°–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**
- 14 months in French oak barrels.  
  (60% new and 40% second-use).

**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.