

DON MELCHOR

VINTAGE 1994
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	100%
BOTTLING DATE	
November 1995	
ANALYSIS	
ALCOHOL	12.8° VOL%
pH	3.75
TOTAL ACIDITY (SULFURIC ACID)	3.58 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.

It was a year of well-balanced weather with normal temperatures and precipitation within the average range. Solar radiation was higher than average, which allowed the grapes to be harvested in April with very good ripeness.

HARVEST

Manual in April, 1994.

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
(63% new, 37% second use).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Fresh fruit, dried plums, berries, cinnamon, and a touch of menthol on the nose. Voluminous and complex on the palate with firm tannins and a lingering finish.

FOOD PAIRING SUGGESTIONS

Wild game birds prepared in different ways: roasted, braised, or served with red wine sauces, mushrooms, rosemary, and tomatoes, etc. Assorted terrines and pâtés, especially made with duck and truffles. Dried and ripe cow and goat milk cheeses.