

DON MELCHOR

VINTAGE 1995
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	97%
MERLOT	3%

BOTTLING DATE	
November 1996	

ANALYSIS	
ALCOHOL	13.3° VOL%
pH	3.69
TOTAL ACIDITY (SULFURIC ACID)	3.28 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.

PLANTATION YEAR & DENSITY

1979–1992: 4,000 plants/hectare.

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.

The excellent ripeness of the grapes is due to the good weather conditions from bud break through harvest. Good luminosity encouraged proper photosynthesis and a high concentration of polyphenols. Precipitation from January through April reached 350 mm. The conditions enabled the grapes to reach their maximum point of maturity and for each sector of the vineyard to be harvested at the precise moment.

HARVEST

Manual in March and April 1995.

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. (65% new, 35% second use).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Dark and intense garnet red with aromas of plums, vanilla, chocolate, and tobacco with a light menthol note. A very complex, round, mouth-filling wine with firm tannins that deliver volume and persistence.

FOOD PAIRING SUGGESTIONS

Red and white meats and game prepared in a variety of ways. Pastas, terrines, and pâtés. Dry and aged cow's and goat's milk cheeses.