GOETZ VON GERSDORFF.

DON MELCHOR VINEYARD, D.O. PUENTE ALTO, ALTO MAIPO VALLEY.

The Don Melchor Vineyard consists of seven hectares and is located on the northern banks of the Maipo River, six hundred meters above sea level in the foothills of the Andes Mountains.

The top thirty centimeters of the vineyard is loam, with a large amount of stones at depth. These soils ensure good drainage and low fertility, which helps restrict the plants’ vegetative growth and encourages the accumulation and maturation of the phenolic compounds.

In general the vineyard has a semi-arid Mediterranean climate with an average rainfall of three hundred and fifty millimeters per year. It is planted in one of the coldest sectors of the Alto Maipo Valley. A normal weather season through the entire growth process. Yet, more than fifty millimeters of rain fell in early April, forcing us to delay the harvest until the effects of rain had passed. While a copious late-season snowfall on the nearby Andes mountains caused a significant temperature drop, grapes were delivered to our fermentation facility in perfect condition.

WINEMAKER
Goetz Von Gersdorff.

VINTAGE 1996
D.O. Puente Alto, Alto Maipo Valley

Hand picked between April 10–May 10, 1996. Vineyard yield is 4.8 ton/ha.

WINEMAKER CELLAR
Don Melchor Cellar, Puente Alto.

VINIFICATION
The fruit from each vineyard block was vinified separately in small-volume stainless steel tanks. Alcoholic fermentation lasted eight to ten days at twenty-three to twenty-eight degrees Celsius with four to six pumpovers per day. Upon completion the tanks were hermetically sealed for a ten to twenty-day post-fermentation maceration at twenty-three to twenty-five degrees Celsius for greater extraction of smoother tannins. The Don Melchor winemakers and viticulturist determined the duration of the post-fermentation maceration by enological tastings. All of the lots of wines are later tasted and selected to make the final blend, which is then aged in French oak barrels.

AGING
12 months in French oak barrels. (69% new use, 31% second use).

AGING POTENTIAL
25–30 years.

TASTING NOTES
Deep ruby-red, the nose recalled red fruit, chocolate, tobacco and hints of vanilla. The palate is fine, elegant, full-bodied, with firm tannins and a complex and pleasant finish.

FOOD PAIRING
Red and white meats, game meats prepared in various ways. Pastas, terrines, and pâtés. Creamy, dry, and aged cow and goat milk cheeses.