

DON MELCHOR

VINTAGE 1997
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	100%
BOTTLING DATE	
November 1998	
ANALYSIS	
ALCOHOL	13.9° VOL%
pH	3.78
TOTAL ACIDITY (SULFURIC ACID)	3.14 g/L

WINEMAKER

Enrique Tirado.

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. Well-balanced weather delivered nicely rounded tannins, while meticulous care in the vineyard ensured optimal ripening. The grapes were hand picked in April and vinified in the Puente Alto winery. During fermentation and maceration we aimed for the greatest range of aromas and concentration, resulting in a harmonious and balanced wine. Controlled fermentation and proper contact with the oak made this possible. This wine expresses all of the strength of the Puente Alto Vineyard and shows exceptional aging potential.

HARVEST

Manual in April 1997.

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
(70% new, 30% second use).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Deep ruby red with aromas of ripe plums, blackcurrant, chocolate, and tobacco accompanied by menthol and vanilla notes. Fine, elegant, and complex with ripe tannins that lend great 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.