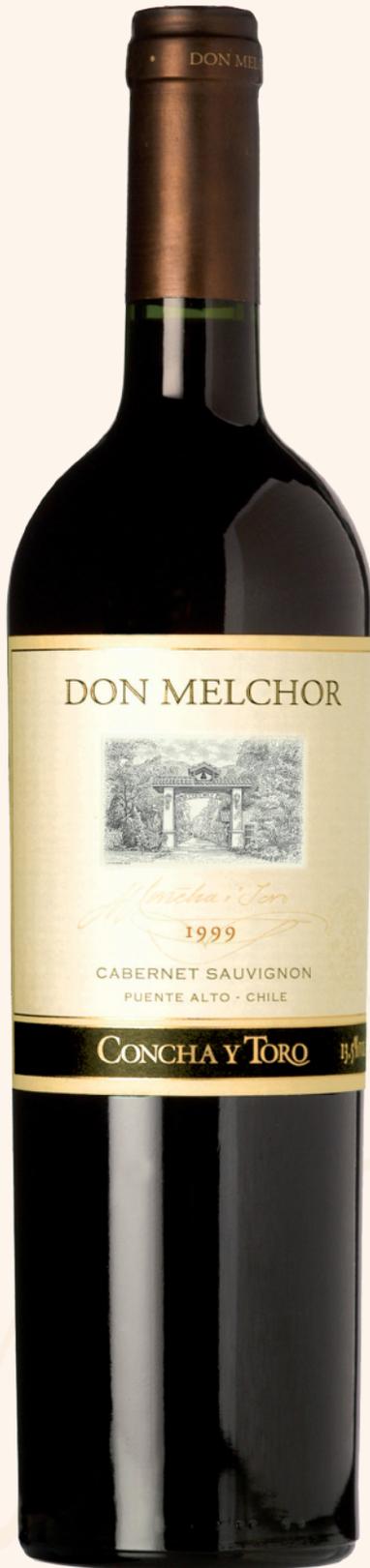


DON MELCHOR

VINTAGE 1999
D.O. Puente Alto, Alto Maipo Valley



VARIETIES

CABERNET SAUVIGNON	97%
CABERNET FRANC	3%

BOTTLING DATE

November 2000

ANALYSIS

ALCOHOL	13.8° VOL%
pH	3.75
TOTAL ACIDITY (SULFURIC ACID)	3.20 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.

The 1999 harvest began two weeks earlier than usual because the ripening period was long, dry, and had good temperatures, unlike the previous season. Bunches with ripe and elegant tannins led to expectations of great wines. The harvest was concentrated during the first two weeks of April, and the meticulous work in the vineyard resulted in very healthy ripe grapes with highly concentrated aromas and flavors.

HARVEST

Manual in April 1999.

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

13 months in French oak barrels.
(68% new, 32% second use).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Intense ruby red with outstanding aromatic elegance. Notes of ripe fruits and berries are the first step in the tremendous complexity that appears in the glass, followed by notes of tobacco, coffee, and chocolate, all very well melded with vanilla. The palate shines for its ripe and friendly tannins and a pleasingly long finish with great harmony and balance. The elegance of this vintage speaks of Puente Alto in all its glory.

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.