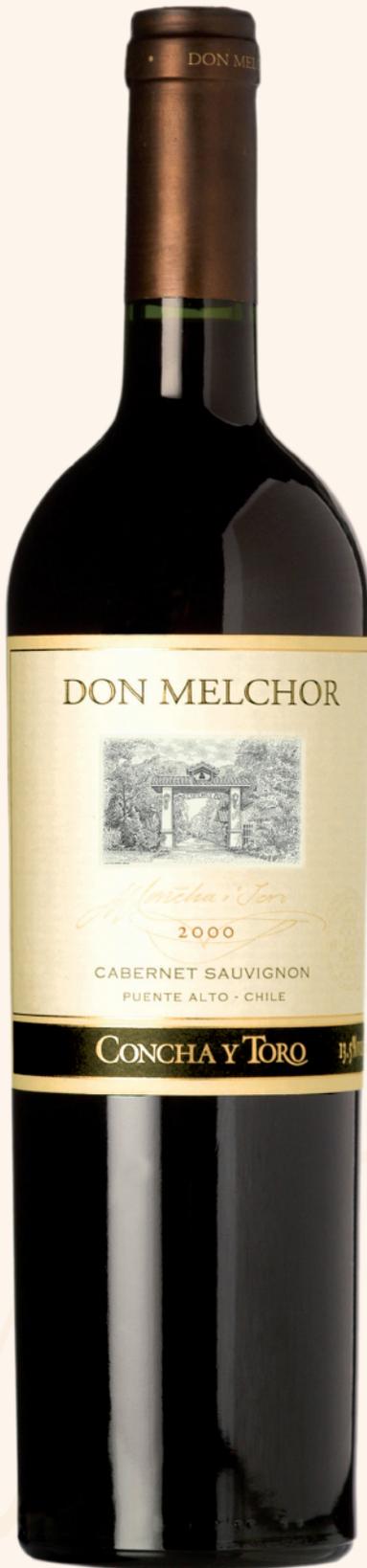


# DON MELCHOR

VINTAGE 2000  
D.O. Puente Alto, Alto Maipo Valley



<b>VARIETIES</b>	
CABERNET SAUVIGNON	100%
<b>BOTTLING DATE</b>	
November 2001	
<b>ANALYSIS</b>	
ALCOHOL	13.8° VOL%
pH	3.67
TOTAL ACIDITY (SULFURIC ACID)	3.32 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 season was marked by good weather conditions, beginning with a cold and rainy winter. Spring and summer temperatures were lower than the area's historic average, but high enough for balanced vine growth. Cool temperatures plus some rain in April delayed the harvest in order to wait for the Cabernet Sauvignon fruit to ripen properly.

#### HARVEST

Manual in April 2000.  
Vineyard yield: 4.8 tons/hectare.

#### 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

14 months in French oak barrels  
(70% new, 30% second use).

#### AGING POTENTIAL

More than 35 years.

#### TASTING NOTES

The intense ruby red color prepares us for the tremendous expression of red fruits and the notes of Cabernet Sauvignon from Puente Alto that this wine exudes. Ripe young tannins on the palate lend the wine great balance and a pleasing finish. Like every vintage of Don Melchor, this one stands out for its elegance and the complexity of aromas and flavors accompanied by good concentration and results in a wine that will evolve very well over time.

#### 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.