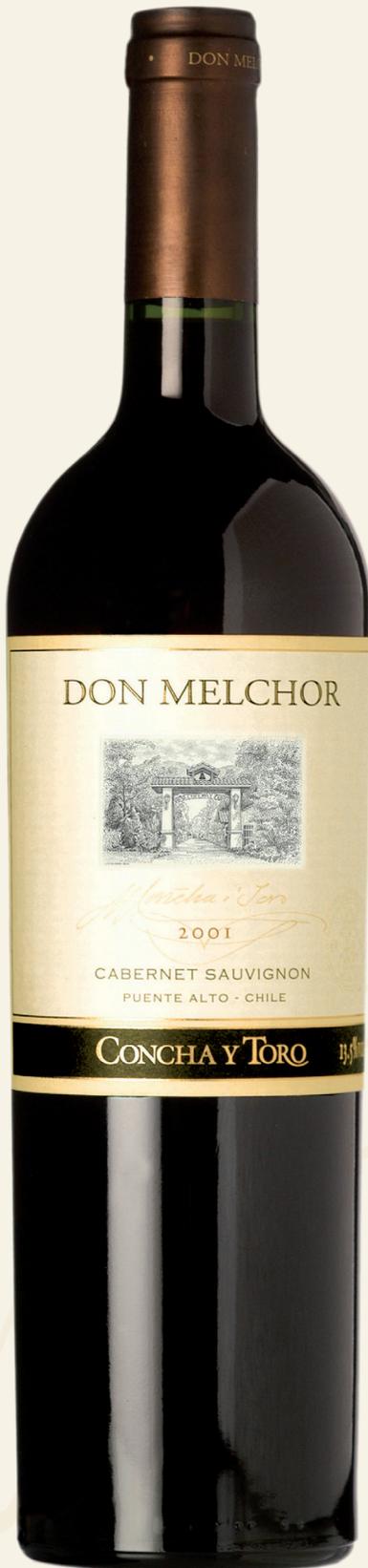


DON MELCHOR

VINTAGE 2001
D.O. Puente Alto, Alto Maipo Valley



VARIETIES

| | |
|--------------------|-----|
| CABERNET SAUVIGNON | 91% |
| CABERNET FRANC | 9% |

BOTTLING DATE

November 2002

ANALYSIS

| | |
|----------------------------------|----------|
| ALCOHOL | 14° VOL% |
| pH | 3,75 |
| TOTAL ACIDITY (SULFURIC ACID) | 3,30 g/L |

WINEMAKER

Enrique Tirado.

VINEYARD

Don Melchor Vineyard, D.O. Puente Alto,
Alto Maipo Valley.

VINEYARD DESCRIPTION

The Don Melchor Vineyard consists of 75 hectares and is located on the northern banks of the Maipo River, 650 meters above sea level in the foothills of the Andes Mountains.

PLANTATION YEAR & DENSITY

1979–1992 / 4,000 plants/hectare

SOIL

The top 30 cm 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.

CLIMATE

In general the vineyard has a semi-arid Mediterranean climate with an average rainfall of 350 mm per year. It is planted in one of the coldest sectors of the Alto Maipo Valley. Rainfall was concentrated in the winter this season, primarily between June and July. The winter began cold, but later turned warmer than normal and continued into the spring with good temperatures that resulted in a good onset of vine development. The summer had good temperatures that were close to those of a normal year, and the season concluded slightly colder than normal. Precipitation from May to April was 537.3 mm. The average temperature was 14.4°C, marked by a winter that was less cold and a cooler summer.

HARVEST

Hand picked between 1-29 April, 2001. Vineyard yield is 4,8 ton/ha.

VINIFICATION 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 8–10 days at 25°–28°C with 4–6 pumpovers per day. Upon completion the tanks were hermetically sealed for a 10–20-day post-fermentation maceration at 23°–25°C 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

14 months in French oak barrels.
(75% new and 25% second-use).

AGING POTENTIAL

25–30 years.

TASTING NOTES

Intense ruby red with tremendous aromatic expression and complexity recalling fruits, pencil lead, and ash. Smooth attack with very-integrated tannins in their evolution. Highly concentrated with controlled potential and a long, mouth-filling finish. Great personality and expression in this vintage.

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.