Enrique Tirado.


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 three 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 ten millimeters 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 five hundred and seventeen millimeters. The average temperature was fourteen point four degrees Celsius, marked by a winter that was less cold and a cooler summer.

Hand picked between one to two April, two thousand and one. Vineyard yield is four point eight ton per hectare.

The fruit from each vineyard block was vinified separately in small-volume stainless steel tanks. Alcoholic fermentation lasted eight to ten days at two point five to two point eight degrees Celsius with four to six pumpovers per day. Upon completion the tanks were hermetically sealed for a one to two-day post-fermentation maceration at two point three to two point 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.

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

25–30 years.

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.

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