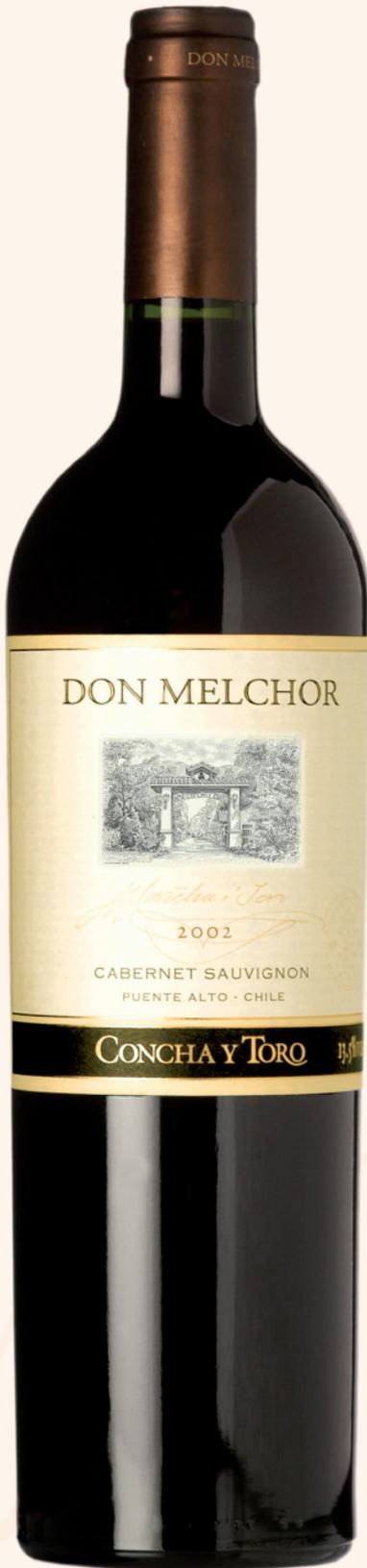


DON MELCHOR

VINTAGE 2002
D.O. Puente Alto, Alto Maipo Valley



VARIETIES

CABERNET SAUVIGNON	96%
CABERNET FRANC	4%

BOTTLING DATE

November 2003

ANALYSIS

ALCOHOL	14° VOL%
pH	3.6
TOTAL ACIDITY (SULFURIC ACID)	3.5 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's weather conditions in the Don Melchor Vineyard were close to those of a normal season. Rainfall was concentrated during the winter months, and good temperatures enabled the bunches to ripen very well. The effects of the small amount of rain that fell during the season was offset by the actions of the rocky soils in the vineyard.

HARVEST

Manual in March and April 2002.
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
(68% new, 32% second use).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Intense ruby red in color with tremendous expression of black fruits, plums, chocolate, and blackcurrants, with notes of coffee that lend great complexity to the wine. The palate is well structured very balanced, with smooth, ripe tannins that lead to a very good and lingering finish.

FOOD PAIRING SUGGESTIONS

Wild game birds prepared in different ways: roasted, braised, or served with red wine sauces, mushrooms, rosemary, and tomatoes, etc. Assorted terrines and pâtés, especially made with duck and truffles. Dried and ripe cow and goat milk cheeses.