

# DON MELCHOR

VINTAGE 2003  
D.O. Puente Alto, Alto Maipo Valley



## VARIETIES

CABERNET SAUVIGNON	95%
CABERNET FRANC	5%

## BOTTLING DATE

December 2004

## ANALYSIS

ALCOHOL	14.5° VOL%
pH	3.58
TOTAL ACIDITY (SULFURIC ACID)	3.61 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.

The 2002–2003 season started with a rainfall concentration in winter, afterwards a dry season allowed us to get small grain clusters that were going to produce very concentrated and expressive wines. During the last stage of ripening and during the harvest we enjoyed a very good weather, and, although there were high temperatures during the day, they

fortunately descended enough at night to help a good evolution of the ripening and to preserve the fruit expression within the vineyard.

## HARVEST

Hand picked in April, 2003.

## 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  
(77% new, 23% second use).

## AGING POTENTIAL

20–25 years

## TASTING NOTES

Deep cherry red with tremendous complexity and elegance. Notes of blackcurrant and other ripe black fruits that meld with blackberry jam and blueberries and followed by notes of cedar, spices, chocolate, and tobacco. Generous and elegant with good harmony. Well structured with firm, ripe tannins. A lush and dense wine with good volume. Seductive from beginning to end.

## FOOD PAIRING

Game birds prepared in a variety of ways, such as roasted, stewed, or braised in red wine with mushrooms, rosemary, and tomatoes. Assorted terrines and pâtés, especially duck with truffles. Dry and well-aged cow or goat-milk cheeses.