

DON MELCHOR

VINTAGE 2004
D.O. Puente Alto, Alto Maipo Valley



VARIETIES

CABERNET SAUVIGNON	94%
CABERNET FRANC	6%

BOTTLING DATE

December 2005

ANALYSIS

ALCOHOL	14.5° VOL%
pH	3,66
TOTAL ACIDITY (SULFURIC ACID)	3,54 g/L

WINEMAKER

Enrique Tirado.

VINEYARD

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

VINEYARD DESCRIPTION

The Don Melchor Vineyard consists of 114 hectares of Cabernet Sauvignon (93%) and Cabernet Franc (7%), 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 Puente Alto area received lower total rainfall than usual in the year May 2003 - April 2004. Above average temperatures were recorded throughout the growing season up until half-way through the ripening period. Nighttime temperatures were close to the historic average with fresh nights contributing to good fruit ripeness.

In April, temperatures dropped below the historic average, which helped us in monitoring the final stages of maturity and so preserve the true expression and freshness of the fruit.

Grape picking occurred a week later than normal.

HARVEST

Hand picked between April 19 and May 11, 2004.
Vineyard yield is 4 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.
(69% new use, 31 % second use).

AGING POTENTIAL

25–30 years.

TASTING NOTES

Deep red cherry. Complex and elegant with red fruit, prunes, spices and cassis mingle with hints of chocolate, tobacco and cedar. Red fruits are also prominent on the palate. Striking tannin ripeness adds to the wine's concentration and body, and also contributes its elegance and harmony.

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.