

DON MELCHOR

VINTAGE 2005
D.O. Puente Alto, Alto Maipo Valley



VARIETIES

CABERNET SAUVIGNON	97%
CABERNET FRANC	3%

BOTTLING DATE

November 2006

ANALYSIS

ALCOHOL	14.5° VOL%
pH	3.56
TOTAL ACIDITY (SULFURIC ACID)	3.26 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 114 hectares of Cabernet Sauvignon that are 10–20 years old.

PLANTATION YEAR & DENSITY

1979–1992: 4,000 plants/hectare.
2004–2013: 8,000 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 highly favorable weather conditions in this exceptional year allowed us to harvest the grapes on their own time. The spring was slightly warmer than usual, and as a result, bud break and flowering took place approximately five days earlier than normal. Veraison, however, occurred on time and very evenly. During the ripening and harvesting periods, the temperatures were slightly above normal, although nighttime temperatures were close to normal, with cooler minimums in the last month. These conditions allowed us to wait until the grapes were completely ripe, and we picked them over the course of a month, which thereby provided us with excellent fruit.

HARVEST

Manual, April 19– May 17, 2005.
Vineyard yield: 2.5 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
(70% new, 30% second use).

AGING POTENTIAL

25–30 years.

TASTING NOTES

Intense ruby red in color. The first aromas recall sweet red fruits, such as cherries and blackcurrants, followed by notes of graphite, pencil lead, and chocolate. The expression of red fruits continues on the palate in this dense and mouth-filling wine with outstanding fine, ripe tannins.

FOOD PAIRING SUGGESTIONS

Red and white meats and game prepared in a variety of ways. Pastas, terrines, and pâtés. Dry and aged cow's and goat's milk cheeses.