

DON MELCHOR

VINTAGE 2006
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	96%
CABERNET FRANC	4%
BOTTLING DATE	
November 2007	
ANALYSIS	
ALCOHOL	14.5° VOL%
pH	3.63
TOTAL ACIDITY (SULFURIC ACID)	3.36 g/L

WINEMAKER

Enrique Tirado.

VINEYARD

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

VINEYARD DESCRIPTION

The Don Melchor Vineyard is located 650 m a.s.l. at the foot of the Andes Mountains on the northern bank of the Maipo River. It consists of 114 hectares of Cabernet Sauvignon (93%) and Cabernet Franc (7%).

PLANTATION YEAR & DENSITY

1979–2002; 2,000–4,000 plants/hectare.

SOIL

The first 30 cm of soil is loam with a large amount of stones below that. These soils ensure good drainage and low fertility, which helps restrict the plants' vegetative growth and encourages the accumulation and maturation of 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.

A slower than usual maturation and a tremendous difference between daytime and night time temperatures allowed us to pick the grapes later than in previous years.

The climatic conditions coupled with intense vineyard segmentation allowed us to follow maturation levels closely and wait patiently for the tannins to truly ripen while conserving the fresh fruit expression of Cabernet Sauvignon from Puente Alto.

HARVEST

Manual from April 24 to May 19, 2006.
Vineyard yield is 4.8 tons/hectare.

VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

VINIFICATION

Alcoholic fermentation took place in small stainless steel tanks over the course of 10 days at 25°–28°C with 4 daily pump-overs. Upon completion of fermentation, the vats were hermetically sealed for a 10–20-day post-fermentation maceration at 23°–25°C for greater extraction and softer tannins. Completion of the maceration period was determined by tastings of the Don Melchor enological and viticultural team. The new wines were later tasted and selected for the final blend, which was aged in French oak barrels.

AGING

15 months in French oak barrels.
(68% new and 32% second-use).

AGING POTENTIAL

25–30 years.

TASTING NOTES

Intense ruby red. Expressive and complex with notes of chocolate, black cherries, and ripe plums that intermingle with aromas of coffee and blackcurrants. The expression of red fruits continues on the palate in a dense and mouth-filling wine with fine, ripe tannins that lend tremendous concentration and lead to a long, expansive finish.

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.