

DON MELCHOR

VINTAGE 2008
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	97%
CABERNET FRANC	3%
BOTTLING DATE	
November 2009	
ANALYSIS	
ALCOHOL	14,8° VOL%
pH	3,65
TOTAL ACIDITY (SULFURIC ACID)	3,68 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.

This season was marked by a cold winter and a cold start to spring followed by a hot summer. Minimum temperatures were always low, producing good differentials between daytime highs and nighttime lows.

This was a relatively dry season in terms of rainfall; the spring and summer months were very dry with just a few instances of rain in March and April.

HARVEST

Manual from April 15 to May 15, 2008.
Vineyard yield is 3.6 tons/hectare.

VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

VINIFICATION

Alcoholic fermentation took place in small stainless steel tanks to keep the different vineyard blocks separate over the course of 9–11 days at 24°–28°C with 4–6 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, (72% new and 28% second-use).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Deep cherry red. Elegant and complex, with aromas of red fruits and notes of cedar, tobacco, and chocolate. The well-structured palate has good body and is pleasingly concentrated and firm, and the finish is long and well balanced.

FOOD PAIRING

Red meats such as grilled beef fillet with porcini mushrooms or Magellanic lamb chops grilled in butter with duchess potatoes and caramelized shallots.