**WINEMAKER**

*Enrique Tirado.*

**VINEYARD**


**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**


**WINIFICATION CELLAR**

Don Melchor Cellar, Puente Alto.

**WINIFICATION**

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°C–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°C–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.