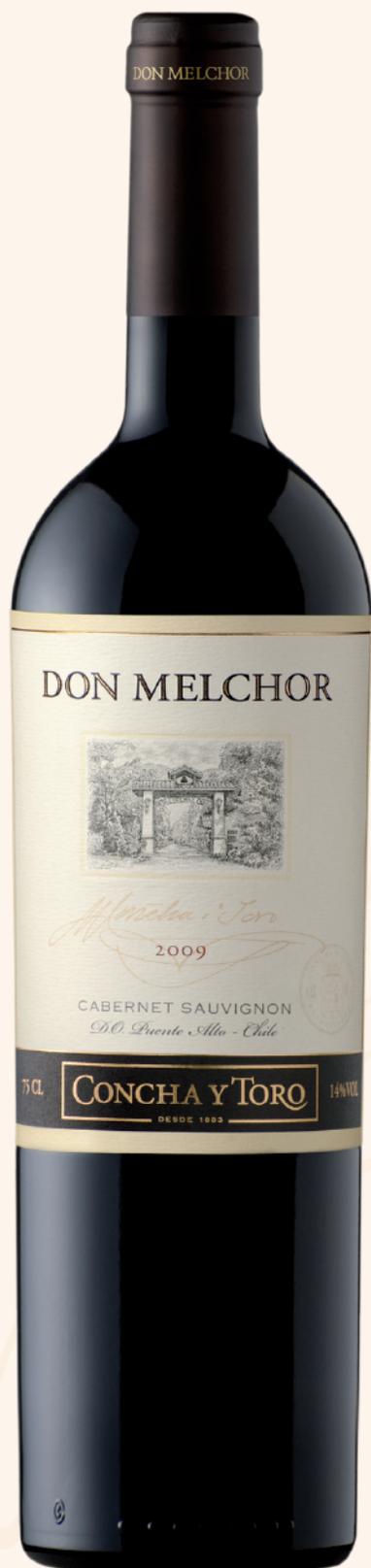


DON MELCHOR

VINTAGE 2009
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	96%
CABERNET FRANC	4%

BOTTLING DATE	
November 2010	

ANALYSIS	
ALCOHOL	14,7° VOL%
pH	3,5
TOTAL ACIDITY (SULFURIC ACID)	3,75 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.

2009 was generally warm throughout Chile, and Puente Alto was no exception, although its proximity to the Andes Mountains and the cooler nights, particular to this season, enabled us to maintain good balance in the fruit and produce a wine that maintains the personality of Don Melchor with tremendous freshness, balance, and ripe tannins.

Furthermore, abundant rainfall in late winter established a good natural reserve of groundwater, which helps conserve the fruity expression and good acidity in the wines.

HARVEST

Hand picked April 14–May 19, 2009. Vineyard yield is 3,2 tons/hectare.

VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

VINIFICATION

Alcoholic fermentation took place in small-volume stainless steel tanks course of 9–13 days at 24°–28°C with 4–6 daily pump-overs. Upon completion of fermentation, the vats were hermetically sealed for a 10–15-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. (71% new and 29% second use).

AGING POTENTIAL

More than 35 years.

TASTING NOTES

Deep cherry red in color with outstanding blackcurrant and blackberry aromas with chocolate notes. The palate starts with a mild attack, followed by a dense evolution with silky tannins and a growing sensation of freshness and intense acidity that lead to a crisp and lively long finish.

FOOD PAIRING

Meats such as venison or turkey prepared with fruit-based sauces including blueberries or plums and accompanied by honey- or orange-glazed apples, saffron risotto, and ossobuco. Seared foie gras and assorted aged cheeses.