Enrique Tirado.


The Don Melchor Vineyard is located six meters above sea level at the foot of the Andes Mountains on the northern bank of the Maipo River. It consists of one hectare of Cabernet Sauvignon (nine percent) and Cabernet Franc (seven percent). One ninth to two zero percent–two zero percent–four percent plants/hectare.

The first three 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.

In general the vineyard has a semi-arid Mediterranean climate with an average rainfall of three five 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 three tons/hectare.

Vintification Cellar
Don Melchor Cellar, Puente Alto.

Vintification
Alcoholic fermentation took place in small-volume stainless steel tanks course of nine–one three days at two zero–two eightºC with four–six daily pump-overs. Upon completion of fermentation, the vats were hermetically sealed for a ten–fifteen-day post-fermentation maceration at twenty–twenty–threeºC 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.