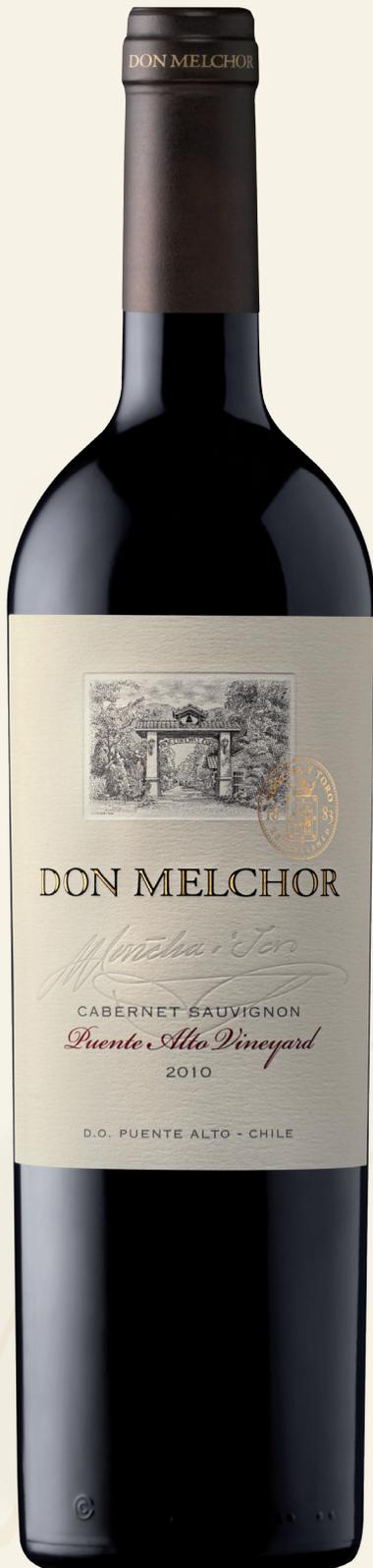


# DON MELCHOR

VINTAGE 2010  
D.O. Puente Alto, Alto Maipo Valley



## VARIETIES

CABERNET SAUVIGNON	97%
CABERNET FRANC	3%

## BOTTLING DATE

December 2011

## ANALYSIS

ALCOHOL	14.6° VOL%
pH	3.60
TOTAL ACIDITY (SULFURIC ACID)	3.66 g/L

## WINEMAKER

*Enrique Tirado.*

## VINEYARD

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

## VINEYARD DESCRIPTION

The Don Melchor vineyard is situated at the foot of the Andes Mountains on the northern bank of the Maipo River at 650 meters a.s.l. The vineyard covers 127 hectares, 90% of them planted to Cabernet Sauvignon, 7.1% to Cabernet Franc, 1.9% to Merlot and 1% to Petit Verdot. The vines in the old vineyard currently average 30 years of age.

## PLANTATION YEAR & DENSITY

Old Vineyard (80%): 1979–1992, 4,000 plants/hectare.  
New Vineyard (20%): 2004–2013, 8,000 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 annual rainfall of 350 mm. It is planted in one of the coldest sectors of the Alto Maipo Valley.

In 2010 the temperatures were lower than normal throughout the growing and ripening period, averaging 14.2°C. It was a cool year in general, which delayed ripening. We harvested a week later than usual

and obtained grapes with tremendous complexity and ripe tannins.

Precipitation in 2010 amounted to 283.8 millimeters, less than an average year.

## HARVEST

Hand picked from April 22 to May 27, 2010.

Vineyard yield is 3.2 tons/ha.

## VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

## VINIFICATION

Alcoholic fermentation took place in small stainless steel tanks to keep the different vineyard blocks separate. Fermentation lasted 8–10 days at 25°–28°C and included 4 to 6 daily pumpovers per day. Once fermentation was complete, the tanks were hermetically sealed for a 10–20 day maceration period at 23°–25°C to enhance extraction and soften the tannins. After maceration the tanks were devatted as determined by tastings by the Don Melchor winemaking and viticultural team. Finally, all of the lots are tasted and selected for the final blend, which is transferred to barrels.

## AGING

15 months in French oak barrels.  
(76% new and 24% second-use)

## AGING POTENTIAL

20–25 years.

## TASTING NOTES

A very complex and elegant wine with notes of pencil lead and red fruit. Deep dark color and balanced palate, with a long finish. The texture of smooth, fine, elegant tannins lend great concentration and density, forming layers of flavors and aromas.

## FOOD PAIRING

Red meats, especially lamb and wild game prepared in a variety of ways—roasted, or in red wine sauce with mushrooms, rosemary and tomatoes, among others. Terrines and pâtés, especially duck pâté with truffle. Hard, aged cow's and sheep's milk cheeses and creamy cheeses.