we harvested a week later than usual averaging one oldstyle four oldstyle two oldstyle °C. it was a cool year in general, which throughout the growing and ripening period, in two oldstyle one oldstyle zero oldstyle the temperatures were lower than normal Valley. planted in one of the coldest sectors of the Alto Maipo climate with an average annual rainfall of three oldstyle five oldstyle zero oldstyle mm. it is in general the vineyard has a semi-arid Mediterranean and maturation of phenolic compounds. vegetative growth and encourages the accumulation and low fertility, which helps restrict the plants' stones below that. these soils ensure good drainage and obtain 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.