The bunches reached harvest with tremendous fresh fruit expression and were abundant in aromas and flavors with a high concentration of very fine tannins. Total rainfall between May and April was 238.7 mm, and the average temperature was 13.9°C.

**Harvest**
Hand picked from April 26–May 25, 2011. Vineyard yield is 3.2 tons/ha.

**Vinyification Cellar**
Don Melchor Cellar, Puente Alto.

**Vinyification**
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.
(70% new, 30% second use)

**Aging Potential**
25–30 years.

**Tasting Notes**
A complex and elegant wine with notes of pencil lead, red fruits, and chocolate on the nose. The palate presents soft tannins and a silky, well-balanced texture, opening to layers of aromas and flavors that provide the wine tremendous concentration, depth, and final complexity.

**Food Pairing**
Red and white meats, game meats prepared in various ways. Pastas, terrines, and pâtés. Creamy, dry, and aged cow and goat milk cheeses.