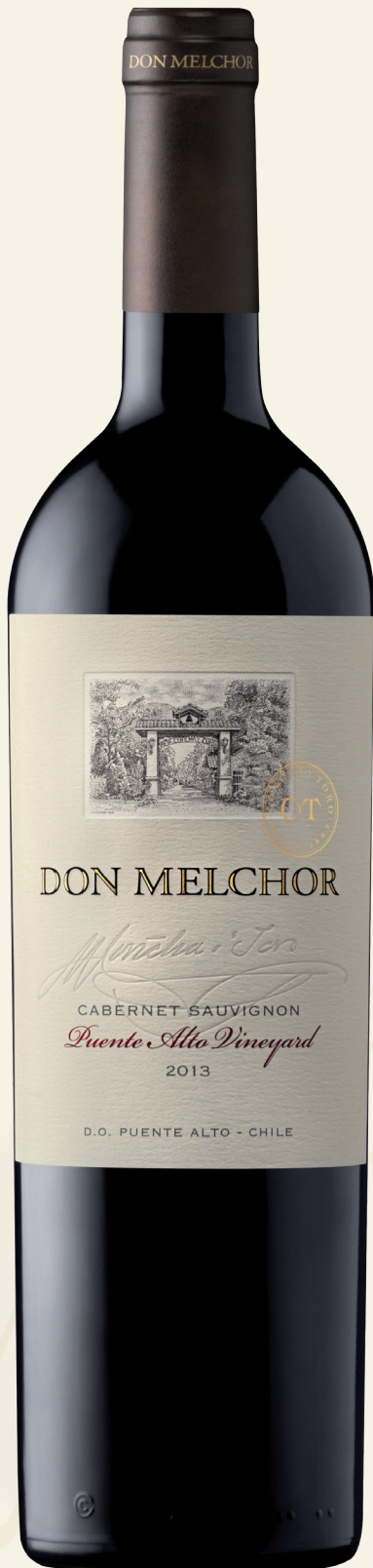


DON MELCHOR

VINTAGE 2013
D.O. Puente Alto, Alto Maipo Valley



VARIETIES

CABERNET SAUVIGNON	91%
CABERNET FRANC	9%

BOTTLING DATE

November 2014

ANALYSIS

ALCOHOL	14,5° VOL%
pH	3,64
TOTAL ACIDITY (SULFURIC ACID)	3,26 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 rainfall of 350 mm per year. It is planted in one of the coldest sectors of the Alto Maipo Valley.

This season was the coldest in the history of Don Melchor, and this, along with harvesting 10 days later than usual, allowed the grapes to ripen slowly and reach the end of the season with exceptionally

well-ripened tannins along with very good fruit expression, freshness, and personality. The 2012–2013 season received 357,3 mm of precipitation, and the average temperature was 13,5°C.

HARVEST

Manual from April 17 to May 17, 2013.
Vineyard yield is 5 tons/ha.

VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

VINIFICATION

The fruit from each vineyard block was vinified separately in small-volume stainless steel tanks. Alcoholic fermentation lasted 10 days between 25–28°C with 4–6 pumpovers per day. Upon completion the tanks were hermetically sealed for 10 to 20 days post-fermentation maceration at 23°–25°C for greater extraction of smoother tannins. The Don Melchor winemakers and viticulturist determined the duration of the post-fermentation maceration by enological tastings. All of the lots of wines are later tasted and selected to make the final blend, which is then aged in French oak barrels.

AGING

15 months in French oak barrels.
(66% new and 34% second-use).

AGING POTENTIAL

25–30 years.

TASTING NOTES

Deep cherry red. A wine with tremendous aromatic complexity and a heightened expression of Cabernet fruit. Highly concentrated and persistent on the palate. Fresh, with smooth, fine, and delicate tannins and excellent balance.

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.