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PLANTATION YEAR & DENSITY

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.

WINEMAKER
Enrique Tirado.

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°C–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).

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.