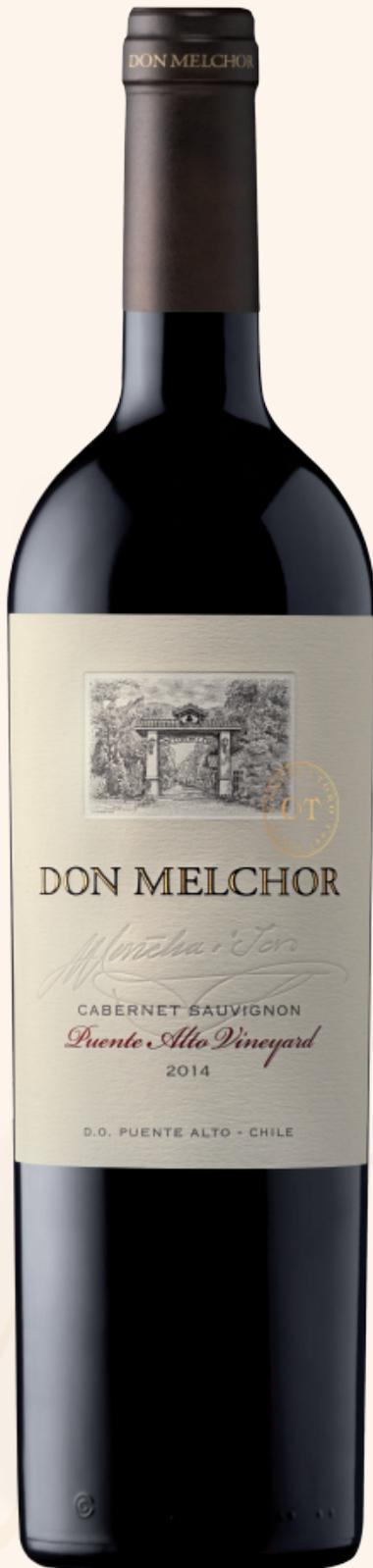


DON MELCHOR

VINTAGE 2014
D.O. Puente Alto, Alto Maipo Valley



VARIETIES

CABERNET SAUVIGNON	92%
CABERNET FRANC	8%

BOTTLING DATE

October 2015

ANALYSIS

ALCOHOL	14,5° VOL%
pH	3,59
TOTAL ACIDITY (SULFURIC ACID)	3,53 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.

The 2013–2014 season received 245,5 mm of precipitation, and the average temperature was 14°C. The cool temperatures and cold nights that began in February, resulted in greater expression and concentration of aromas and flavors in the grapes and wines.

HARVEST

Manual from March 25th to May 8th, 2014.
Vineyard yield is 3,5 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.
(65% new and 35% second-use).

AGING POTENTIAL

25–30 years.

TASTING NOTES

Excellent expression of Cabernet Sauvignon's characteristic red fruit aromas followed by mineral notes of ash and pencil lead. Great complexity on the palate with outstanding concentration and freshness accompanied by velvety tannins.

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.