Early summer was dry and slightly warm (21°C), which generated proper water restriction. The ripening process was even throughout the season, which resulted in a harvest with optimal flavors and aromas during April and early May.

**HARVEST**
Vineyard yield is 4.7 tons/ha.

**VINIFICATION CELLAR**
Don Melchor Cellar, Puente Alto.

**WINEMAKER**
Enrique Tirado.

**VINEYARD**

**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, 71% to Cabernet Franc, 19% to Merlot and 1% to Petit Verdot. The vines in the old vineyard average more than 30 years of age.

**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 presented more total rainfall than in a normal year (277 mm), mostly concentrated during the winter months and into September, which benefited the reserves of groundwater and ensured good initial shoot growth. Warm, dry weather in November enabled good flowering and fruit set.

**FOOD PAIRING**
Red meats (beef and lamb) and game in different preparations, such as roasts, stews, or braises with red wine, mushrooms, rosemary, and tomatoes. Also pairs very well with assorted terrines and pâtés, especially duck with truffles, or with aged, dried, or creamy cow’s or goat’s milk cheeses.