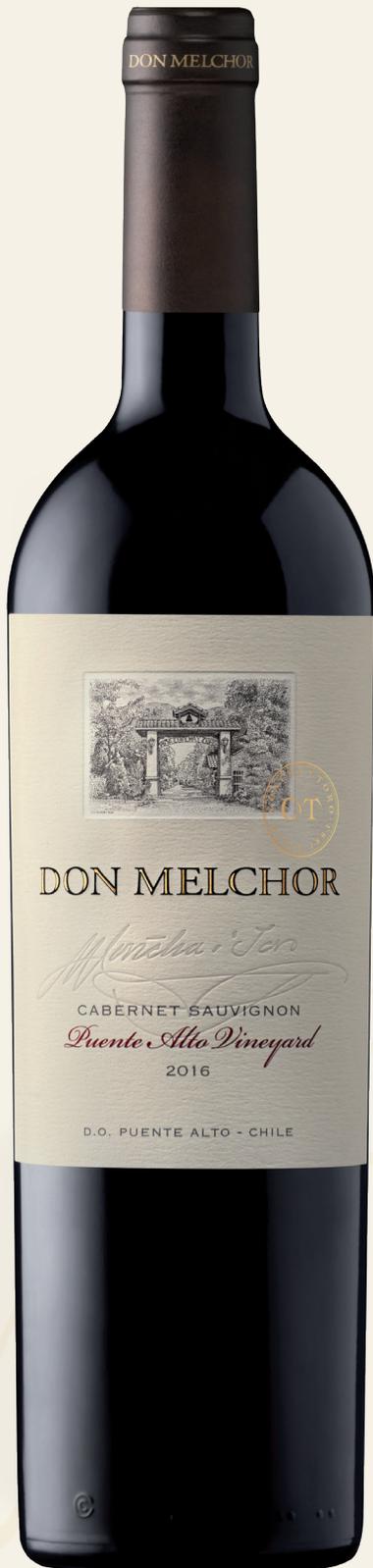


# DON MELCHOR

VINTAGE 2016  
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	93%
CABERNET FRANC	3%
PETIT VERDOT	3%
MERLOT	1%

BOTTLING DATE	
November 2017	

ANALYSIS	
ALCOHOL	14° 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 located on the northern bank of the Maipo River, 650 metres a.s.l at the foot of the Andes Mountains. Its 127 hectares are composed of 90% Cabernet Sauvignon, 7.1% Cabernet Franc, 1.9% Merlot, and 1% Petit Verdot  
Today, the vines in the old vineyard have an average age of 30 years .

**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 at depth. These soils ensure good drainage and low fertility, which restricts the plants' vegetative growth and encourages the accumulation and maturation of phenolic compounds.

**CLIMATE**  
The vineyard has a generally semi-arid Mediterranean climate with an average annual rainfall of 350 mm. It corresponds to one of the coldest zones in the Alto Maipo Valley.

This season presented temperatures that were lower than usual with an average of 17.8°C during the period between veraison and harvest (Jan–Apr). It was also influenced by the El Niño phenomenon, which resulted in 445.9 mm of precipitation between the winter months and the abundant rain that fell in the

middle of the harvest period. Puente Alto's rocky soils are enormously helpful in draining the rain during the harvest period and enabled us to reach balanced ripeness.

**HARVEST**  
Manual, April 5–30, 2016  
Vineyard yield: 5,100 kg/hectare

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

**VINIFICATION**  
Alcoholic fermentation takes place in stainless steel tanks and lasts 10 days at 25°–26°C with 4–6 pumpovers per day. Once fermentation is completed, the tank is hermetically sealed for an 8-day maceration at 23°–25°C for greater extraction and smoother tannins. At the end of the maceration period, each tank is devatted, tasted and selected by the Don Melchor oenological and viticultural team for the final blend, which is then transferred to oak barrels.

**AGING**  
14 months in French oak barrels.  
(55% new and 45% second-use).

**AGING POTENTIAL**  
20–25 years.

**TASTING NOTES**  
This very elegant wine presents tremendous aromatic expression with a predominance of small red fruit notes. It starts smooth and is friendly on the palate and continues with perfectly balanced flavours and a long finish, where the balance and delicacy of the tannins reappear with great expression of this vintage's lively fruit.

**FOOD PAIRING**  
Red meats, especially lamb and different preparations of game meats, such as roasted or braised with red wine sauce, mushrooms, rosemary, and tomatoes, etc. Also excellent with assorted terrines and pâtés, especially with truffled duck pâté. Other options include dry and aged or creamy cow's or goat's milk cheeses.