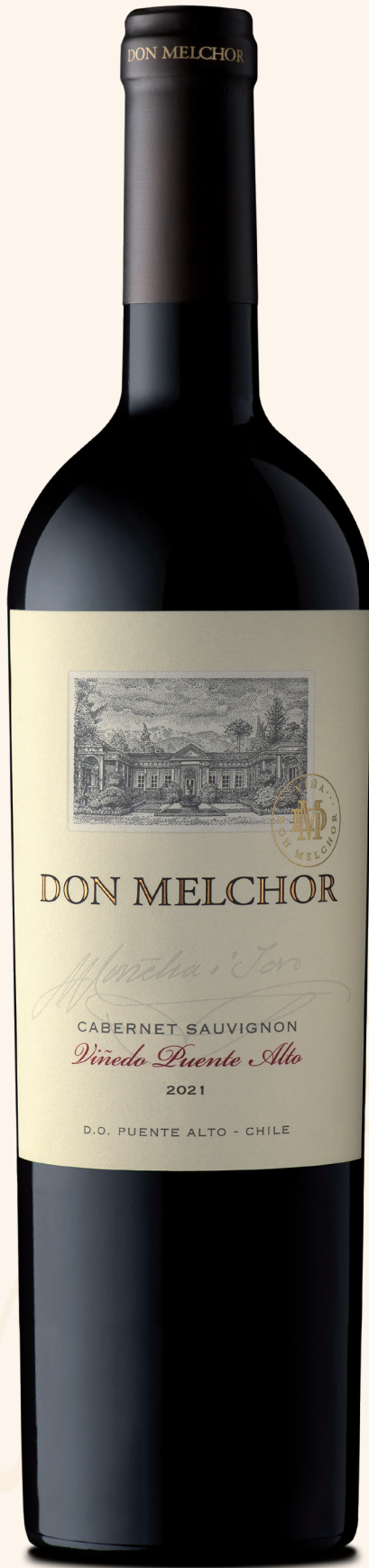


DON MELCHOR

HARVEST 2021
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	93%
CABERNET FRANC	4%
MERLOT	3%

DATE BOTTLED:	
December 2022	

ANALYSIS	
ALCOHOL CONTENT:	14,8° VOL%
pH	3,67
TOTAL ACIDITY (SULFURIC ACID)	3,24 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 River Maipo in the Andean foothills, at an altitude of 650 masl. The vineyard comprises 127 hectares: 90% is planted with Cabernet Sauvignon; 7.1% with Cabernet Franc and 1% with Petit Verdot. The vines in the old vineyard average more than 35 years old.

YEAR PLANTED AND PLANTING DENSITY

Old vineyard: (80%): 1979-1992, 2.000 to 4.000 plants/ha.

New vineyard (20%): 2004-2017, 8.000 plants/ha.

SOIL

The top 30 cm of the soil is loam. Further down, the soil becomes stonier. These soils provide good drainage and low fertility, and some of the key elements of the soils add complexity. These factors restrict the vegetative growth of the vines and favour the accumulation and ripening of the phenolic compounds, which are very important for producing fine red wines.

CLIMATE

The ripening season for the 2021 vintage was cooler with an average temperature of 17.6°C between January and April, below the historic average of 18.0°C for this period. Rainfall was 249.1 mm, below the historic average of 335 mm. However the rain that did fall was perfectly timed.

These weather conditions favoured the production of wines that achieved an excellent balance between fresh, energetic expression and the fine quality typical of the Puente Alto terroir.

HARVEST

Manual, between 16 March and 7 May. However most of the Cabernet Sauvignon grapes were picked in April 2021. The yields were 5.0 tons/ha.

WINE CELLAR

Don Melchor winery, Puente Alto.

VINIFICATION

The clusters were hand-harvested into 10-kg bins. Once at the winery, the grapes underwent a double selection - clusters and then berries - prior to starting the vinification process.

The alcoholic fermentation took place in stainless steel tanks at temperatures of between 25°C and 26°C and lasted 8-10 days. During the first half of the fermentation, 3 daily pump-overs were implemented, moving a proportion of the juice each day. This quantity was reduced to a half or a third of the volume towards the end of the alcoholic fermentation. Once the fermentation was complete, the tank was hermetically sealed and the wine spent around a week (less time than usual) macerating at temperatures of 23°C-25°C to extract smoother tannins. Once the maceration was complete, the wine from each tank was racked off, tasted and selected by the Don Melchor winemaking team and put into French oak barrels to undergo malolactic fermentation and ageing. Then in July, all the wines were tasted and selected to prepare the final blend, which was then transferred to barrels again to finish the ageing process prior to bottling.

AGEING

15 months in French oak barrels (68% new and 32% second use).

AGEING POTENTIAL

In excess of 35-40 years.

TASTING NOTES

This deep purple-coloured wine is aromatically very expressive, complex and intense with red fruit and berry aromas and floral notes of violets. It fills the mouth, displaying depth throughout, with a smooth entry, great energy and breadth and a long, expressive finish. With its elegant mouthfeel, this wine showcases harmony, depth and elegance.