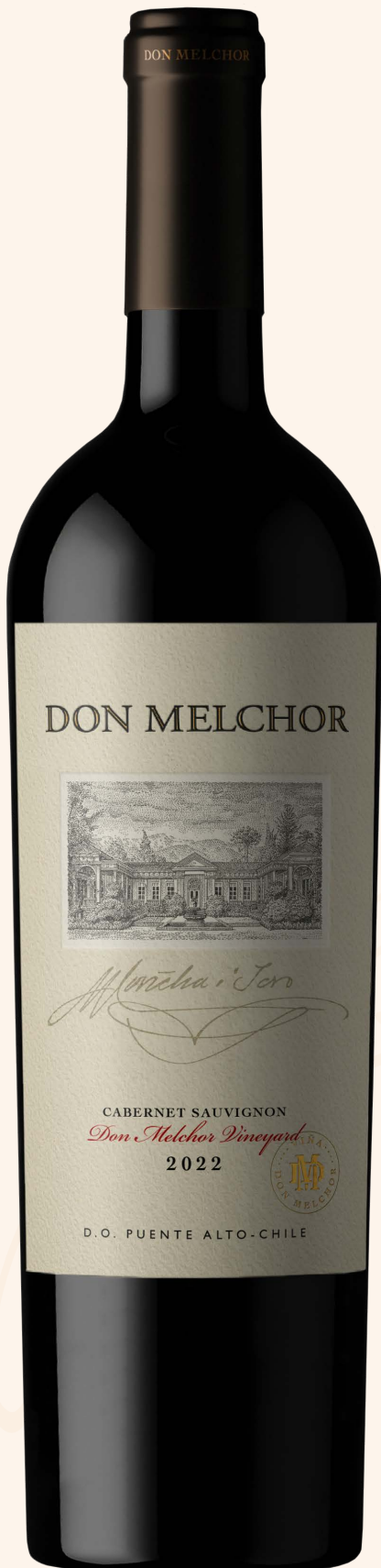


DON MELCHOR

VINTAGE 2022
D.O. Puente Alto, Alto Maipo Valley



VARIETIES	
CABERNET SAUVIGNON	95%
CABERNET FRANC	3%
MERLOT	1%
PETIT VERDOT	1%

BOTTLING DATE	
December 2023.	

ANALYSIS	
ALCOHOL	15° VOL%
pH	3.73
TOTAL ACIDITY (SULFURIC ACID)	3.60 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 in the Andean foothills, at an altitude of 650 m.a.s.l and a latitude of 33° South. After some new plantings in 2022 and the construction of a water reservoir, the vineyard now comprises 125 hectares, 93% planted to Cabernet Sauvignon, 5% to Cabernet Franc, 1% to Merlot and 1% to Petit Verdot. Today, the oldest vineyards are 45 years old, with vines in the old vineyard averaging 38 years.

PLANTATION YEAR & DENSITY

Old vineyard (66%): 1979-1992, 2,000 to 6,944 plants/ha.
New vineyard (21%): 2004-2013, 8,000 plants/ha.
New vineyard (13%): 2015-2022, 8,000 plants/ha.

SOIL

The top 30 centimetres of the soil consists of loam while further down there is abundant gravel, ensuring good drainage, low fertility and other key elements that add complexity, restrict the vegetative growth of the vines and favour the accumulation and ripening of the phenolic compounds that are essential for producing fine red wines.

CLIMATE

The season featured very even temperatures, with weather conditions that favoured balanced growth of the vines and, later, optimal ripening of the clusters. In spring and early summer, temperatures were slightly higher than usual, which was ideal for good flowering and fruit set in the clusters.

From veraison in January through ripening and into April, temperatures were very balanced, if somewhat lower than a normal year, and were especially influenced by the cooler night-time temperatures. The cooler conditions during the ripening period, with temperatures averaging 17.8°C—lower than the

historical average of 18°C for this period—had a positive influence, giving rise to wines with tremendous aromatic expression.

At just 123 mm, precipitation was lower than normal this year, obliging us to irrigate throughout the season.

Temperature January-April 2022: 17.8°C.
Average Temperature January-April 1987-2021: 18.0°C

Precipitation: May (previous year) - April 2022: 123 mm
Average rainfall May (previous year) - April. 1987 - 2021: 335 mm

HARVEST

The grapes were hand-picked between March 17 and May 5, with most of the Cabernet grapes harvested in April 2022. The yields were 5.4 tons/ha.

VINIFICATION CELLAR

Don Melchor Winery, Puente Alto.

VINIFICATION

The clusters were hand-harvested into 10-kilo bins. Once at the winery, the grapes underwent a double selection - first clusters and then berries - prior to starting the vinification process. Alcoholic fermentation took place in stainless steel tanks and lasted 8 to 10 days, with temperatures ranging from 24 to 26°C. During the first half of the fermentation, three pump-overs were carried out daily, moving a proportion of the juice each day; that volume was reduced by one half or one third towards the end of alcoholic fermentation. Once fermentation was complete, the tank was hermetically sealed and the wine was macerated at 23°C-25°C for 5 to 10 days, depending on the variety and vineyard block, 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 and winegrowing teams and racked to French oak barrels to undergo malolactic fermentation and ageing. Later, in July, all the wines were tasted and selected to compose the final blend, which was again transferred to barrels to complete the ageing process before being bottled.

AGING

15 months in French oak barrels - 72% new and 28% second-use.

AGING POTENTIAL

More than 35 - 40 years.

TASTING NOTES

Don Melchor 2022 offers intensely expressive aromas dominated by red fruit and floral notes followed by blackcurrants and blackberries. On the palate, it has a smooth entry evolving into mouth-filling flavours in a sumptuous wine with tremendous concentration and great energy and breadth. The fine textures and great balance reappear on the long finish, accompanied by very expressive fruity aromas that come to the fore.