

# DON MELCHOR



2019 VINTAGE  
D.O. Puente Alto, Alto Maipo Valley.

|                                  |            |
|----------------------------------|------------|
| <b>VARIETIES</b>                 |            |
| CABERNET SAUVIGNON               | 92%        |
| CABERNET FRANC                   | 5%         |
| MERLOT                           | 2%         |
| PETIT VERDOT                     | 1%         |
| <b>BOTTLING DATE</b>             |            |
| December 2020                    |            |
| <b>ANALYSIS</b>                  |            |
| ALCOHOL                          | 14,8° VOL% |
| pH                               | 3,65       |
| TOTAL ACIDITY<br>(SULFURIC ACID) | 3,35 g/L   |

#### WINEMAKER

Enrique Tirado.

#### VINEYARD

Don Melchor Vineyard, D.O. Puente Alto,  
Alto Maipo Valley.

#### VINEYARD DESCRIPTION

The Don Melchor Vineyard is located at the foot of the Andes Mountains on the northern bank of the Maipo River, 650 m above sea level. It consists of 127 hectares, planted to 90% Cabernet Sauvignon; 7.1% Cabernet Franc, 1.9% Merlot, and 1% Petit Verdot. The vines in the old vineyard average 30 years in age.

#### PLANTATION YEAR AND DENSITY

Old vineyard (80%): 1979–1992, 2,000 to 4,000  
plants/hectare

New vineyard (20%): 2004–2017, 8,000 plants/hectare

#### SOIL

The first 30 cm of the soil profile is loam. Then, a large number of stones with a sandy-loam texture appear at depth. These soils ensure good drainage and low fertility, conditions that allow the restriction of vegetative growth and generate the ideal restriction of water during veraison. This encourages the accumulation and ripening of phenolic compounds, which is very important for producing great red wines.

#### CLIMATE

In general, the vineyard has a semi-arid Mediterranean climate with an average annual rainfall of 335 mm. This is one of the coldest zones of the Alto Maipo Valley.

This season was characterized by presenting less rain than in a normal year, with just 161.6 mm, primarily concentrated in the winter and spring. On the other hand, the average annual temperatures were close to normal, with higher temperatures in November, which encouraged good, concentrated flowering and fruit set, and in January and February, which produced the necessary water restriction for the production of tannins and color in the bunches.

Later, the ripening period in March and April was marked by cool temperatures that continued throughout the entire harvest period, which is ideal for achieving slow ripening in the bunches, the perfect condition for obtaining lively fruit expression and tremendous elegance in the tannins.

Looking at the entire ripening period between January and April 2019, we observe an average of 18.2°C, which is slightly higher than the historic average of 18.0°C.

#### HARVEST

Manual, from March 18 through May 9, 2019. The vineyard yield was 4.0 tons per hectare.

#### VINIFICATION CELLAR

Don Melchor Cellar, Puente Alto.

#### VINIFICATION

Alcoholic fermentation took place in stainless steel tanks and lasted 8 days at 25°–26°C with 3 pumpovers per day. Upon completion of the fermentation process, the tank was hermetically sealed for an 8- to 10-day maceration at 23°–25°C for greater extraction and smoother tannins. At the end of the maceration period, each tank was drained, tasted, and evaluated for selection by the Don Melchor enological and viticultural team. All of the wines were later tasted and selected to make the final blend, which was then transferred to barrels.

#### AGING

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

#### AGING POTENTIAL

Over 35 years.

#### TASTING NOTES

Deep purplish-red in color. The wine from this vintage shows an extraordinary elegance with an abundance of fresh red fruit and notes of blackcurrants and flowers.

On the palate it has an enormous wealth of flavors, with breadth from beginning to end, and plenty of energy in perfect balance with the elegance of the textures and flavors.

#### FOOD PAIRING

Red meats, especially lamb, and game meats prepared by different methods—roasted, braised, and with sauces made with red wine, mushrooms, rosemary, and tomatoes. Assorted terrines and pâtés, especially duck with truffles. Dry and well-aged or creamy cow's and goat's milk cheeses.