

#### Grapes

79% Cabernet Sauvignon  
10% Malbec  
6% Carmenere  
5% Petit Verdot

#### Region/Appellation

Aconcagua Valley

#### Alcohol by volume

14.00%

#### Residual Sugar

2.3 g/l

#### pH

3.45

#### Total Acidity

6.25 g/l

#### Drinking Window

2024 - 2028

#### Tasting Guide

A B C D E  
Light Medium Full

#### Tasting note printed

26/04/2024

# Don Maximiano Founder's Reserve 2013 6x75cl

## Winemaker Notes

Don Maximiano Founder's Reserve 2013 was crafted aiming to preserve freshness and capturing the distinct fruit flavours and textures of this sensational vintage. The resulting wine is fresh, layered with distinctive minerality and nuance. The refined tannins support a delicious texture and, prolonged by a lingering finish, provide great pleasure even at this early stage of its life.

## Vineyard

The Don Maximiano vineyard is located in the Aconcagua Valley and the oldest among them are the Max I, Max II and Max V blocks. The region has a long dry season with moderately warm summer days cooled by the soft evening breezes that enter the valley from the Pacific Ocean. The Cabernet Sauvignon and Carmenere vines were planted in 1978 and 1993, respectively, while the Petit Verdot was planted in 1999. The three vineyards that contribute grapes for Don Maximiano Founder's Reserve are planted on north or northeast facing hillsides with 5°-25° of slope. Precision in farming allows us to identify homogenous sectors within each vineyard and harvest these individually according to the progress of the berries in each lot.

## Winemaking

The grapes were hand-picked and the must was fermented in small stainless steel vats at temperatures ranging from 24°- 28°C. The wine was then aged for 22 months in French oak barrels (65% new).

## Vintage

A superb growing season characterised by its cool conditions, particularly in the northern and coastal areas of Chile. Spring was marked by cool temperatures and rains concentrated in the month of October that recharged the soils and provides enough water for the plants to grow well early on. Elegance and balance are the key descriptors of this season, with fine grain tannins, great colours and long finish. Carmenere stands out for its spicy notes and elegance.

## Food match

Grilled and Roasted Red Meats

A simple steak with chips or salad - your choice!

