

Grapes

68% Cabernet Sauvignon
18% Carmenere
9% Malbec
5% Petit Verdot

Region/Appellation

Aconcagua Valley

Alcohol by volume

14.00%

Residual Sugar

2.16 g/l

pH

3.48

Total Acidity

5.96 g/l

Drinking Window

2024 - 2035

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

25/04/2024

Don Maximiano Founder's Reserve 2014 6x75cl

Winemaker Notes

Don Maximiano Founder's Reserve 2014 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 providing 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

The 2014 season was characterised as a moderate and long growing season. The season began with a cool and dry spring, including some cold spells in late September, however temperatures rose slightly reaching historical averages.

Food match

Grilled and Roasted Red Meats

A simple steak with chips or salad - your choice!

