

#### Grapes

62.7% Cabernet  
Sauvignon  
22.6% Malbec  
7.5% Carmenere  
7.2% Petit Verdot

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.5%

Residual Sugar  
2.3 g/l

pH  
3.6

Total Acidity  
6.18 g/l

Drinking Window  
2025 - 2031

#### Tasting Guide

A B C D **E**  
Light Medium Full

Tasting note printed  
19/12/2025

# Don Maximiano Founder's Reserve 2021 6x75cl

## Winemaker Notes

Don Maximiano Founder's Reserve captivates with aromas reminiscent of red fruits such as cherries and raspberries. Further back some nice notes of cocoa and clove appear, culminating with a slight floral hint which suggests violets. Aligned with what is perceived on the nose the palate offers cherries, raspberries and cassis flavours, plus the sweet notes of cocoa and clove. The wine has great tension and juiciness.

## Vineyard

The Don Maximiano vineyard is located in the Aconcagua Valley and the oldest among them are 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. Cabernet Sauvignon and Carmenere vines were planted in 1978 and 1993, respectively, while the Petit Verdot was planted in 1999. The three vineyard blocks that contribute grapes for Don Maximiano Founder's Reserve are planted on north or northeast facing hillsides with 5°–25° of slope. Soils are volcanic, colluvial and piedmont (Max I and II) or alluvial (Max V) in origin, with good drainage conferring low to moderate vigour. The colluvial and volcanic rocky soils of Max I show high presence of mica with clay-silt texture. Max II has deep colluvial soils of volcanic origin, with loam to sandy-loam texture, and both have 30–40% stone content. Max V has deep gravelly alluvial soils with 50% stone content and excellent drainage.

## Winemaking

Grapes were handpicked in the cool morning hours and transported in small 15-kg boxes to the winery, where they were inspected on a double selection board to assure only the finest quality grapes go to the final blend. Fermentation took place in small-volume stainless steel tanks to allow a larger proportion of contact between the skins and the juice. Up to three daily pump overs were made according to the desired level of extraction. Depending on the individual development of each lot, they completed a total maceration time of 8 to 30 days. All lots were aged for 22 months in French oak barrels (65% new), where malolactic fermentation, clarification and stabilization occurred in a natural way. To best express the terroir of the Aconcagua Valley, and to increase the wine's complexity, percentages of Malbec, Petit Verdot, Carmenere and Cabernet Franc were added to the final blend to make it a truly complex wine.

## Vintage

A moderately cool season with long, slow ripening enabled us to make fresh and elegant wines with intense colour, complex aromas and silky ripe tannins.

## Food match

A simple steak with chips or salad - your choice!

