

Wino Errazuriz founder Don Maximiano believed in terroir and often said: "From the best land, the best wine" – so what better way to pay tribute to him than to name the winery's finest wine after him.

Although the varietal



DON MAXIMIANO

Founder's Reserve

composition of Don Maximiano Founder's Reserve varies from year to year, the goal has always been the same: to craft the finest and most elegant Cabernet-based wine possible while showcasing the terroir of the Aconcagua Valley.

VINTAGE:	2012
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	75% Cabernet Sauvignon, 12% Carmenere, 8% Petit Verdot and 5% Malbec
ALCOHOL:	14°
PH:	3.45
TOTAL ACIDITY:	5.95 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.88 g/L



VINEYARD

The vineyards for Don Maximiano are located in the Aconcagua Valley and they correspond to Max I, Max II and Max V, the oldest of the winery. Cabernet Sauvignon and vines were planted in 1978 and 1993 respectively, and Petit Verdot in 1999.

Most vineyards are planted on hillsides, with 5° to 25° slope and north-northeast exposure.

The vines are trained to the vertical shoot position and, according to the variety and the specific condition of each vineyard, they are spur or cane pruned. Aerial pictures allow us to identify homogeneous sectors within each parcel and thus harvest separately according to the progression of berry ripeness in every plot.

Climate

Don Maximiano vineyard have a long dry season with moderately warm summer days, cooled off by evening breezes that blow in from the Pacific Ocean.

Soils

Max I has piedmont soils of volcanic and colluvial origin; in Max II the soils are deep, of colluvial origin and loam to sandy-loam texture, with 30–40% content of stones, and in Max V, they are deep, of alluvial origin, with 50% of stones.

All of them allow for good drainage and a low to moderate vigour potential, producing well-balanced plants.



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HARVEST NOTES:

Harvest dates:

Cabernet Sauvignon: from April 2 through April 20;

Carmenere: May 17;

Petit Verdot: April 13, and

Malbec: March 28.

Historic averages:

Average temperature (October to April): 17.9°C

Temperature oscillation (October to April): 18.5°C

Annual rainfall: 250 mm

The 2011–2012 season was warm and dry in the Max vineyards, and showed moderate yields.

The warm condition of the year became visible in February and March by an increase of both minimum and maximum averages. March presented the highest mean temperature (30.8 °C), but it gradually decreased towards April. The total heat summation was of 1,621 GDD, 128 GDD more than last season and 200 GDD than the average of the past three seasons.

Total rainfall barely reached 2.4 mm, which, compared to the 20.2 mm of the 2010/2011 season, allowed us to produce very healthy grapes.

The season's above-mentioned conditions led us to make wines that show great colour, soft tannins, intense aromas and ripe fruit, with moderate acidities.

VINIFICATION

Grapes were handpicked and transported in small 12-kg boxes to the winery, where they were inspected on a double selection board to remove vegetal remains and damaged berries to assure the final quality of the wine.

Fermentation took place with selected yeasts at 24°–28°C in small-volume stainless steel tanks to allow a larger proportion of contact between the skins and the juice. Up to three daily pumpovers were made according to the desired level of extraction. Depending on the individual development of each lot, they completed a total maceration time of 9 to 35 days.

All lots were aged for 22 months in French oak barrels (65% of the 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, different percentages of Carmenere, Petit Verdot and Malbec were added to the final blend.

WINEMAKER'S COMMENTS

The 2012 Don Maximiano Founder's Reserve, stands out for its bright violet-red colour. It shows aromas of fresh fruits such as raspberries, cassis and redcurrants, followed by spicy hints of black pepper and clove along with soft touches of truffles and subtle balsamic notes. It feels fresh on the palate, fruity and spicy, with notes of cedar, clove, cinnamon and a hint of pepper, all framed in a vibrant acidity that adds tension and freshness to the wine, contributing to its good balance and persistence. Though still young, this is already a complex, elegant and subtle wine, that promises an excellent longevity due to its fine and firm tannins.

