



## DON MAXIMIANO

### *Founder's Reserve*



VINTAGE:	1992
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Cabernet Sauvignon
ALCOHOL:	12%
PH:	3.43
TOTAL ACIDITY:	5.6 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.96 g/L
AGEING:	12 months in French oak barrels, 50% new.

#### VINEYARDS

*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.*

*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 the slope.*

*Max I has weathered intrusive igneous rocks (Diorite) and coarse alluvial soils, showing mica's high presence with sandy loam texture.*

*Max II has coarse alluvial soil with sandy to clay loam texture and 30% – 70% of subangular stone content.*

*Max V has deep coarse-grained alluvial soil with up to 80% of well-rounded stones content and excellent drainage.*

#### TASTING NOTES

*“Don Maximiano Founder's Reserve 1992 has a brick red colour; this Cabernet Sauvignon features aromas of ripe red fruit, including plums and some dark cherries. Firm tannins in the back palate remind us the character of Cabernet Sauvignon from Aconcagua Valley.”*

*– Ernesto Jiusán, Winemaker –*

