



DON MAXIMIANO

Founder's Reserve

2021

D.O. ACONCAGUA VALLEY

Don Maximiano Founder's Reserve represents our legacy, tradition, and continuous quest to create the best and most elegant wine based on Cabernet Sauvignon which reflects the best of the Aconcagua Valley terroir.

HARVEST NOTES

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.

Winter presented normal rainfall and gave way to a warm spring. The conditions changed considerably during the summer with numerous cloudy days. Then, at the end of January, abundant rains set off alarms from the Central Valley to the south. In Aconcagua Inland, however, given its location 85 km north of the Central Valley, rainfall was only 21 millimeters, without affecting the health of the fruit.

The months of February and March were slightly cooler, and ripening advanced slowly, but the last rays of sunshine needed to reach the desired ripeness arrived during the final week of March and enabled us to envision a great year for our wines. The season's cooler conditions produced moderate alcohol levels and good phenolic maturation, resulting in well-balanced wines with good colour.

As a result of a season that began with little rain and warm temperatures, but turned cooler mid-season, the grapes had enough time for their tannins to mature. This enabled us to harvest each block at its precise moment of ripeness and ultimately obtain very aromatic wines with intense colours, juicy natural acidity, and smooth, elegant tannins.

This was a season that offered us an excellent combination of weather conditions to show the maximum expression of our terroir.

TASTING NOTES

"Intense purple in colour with a violet hue, Don Maximiano Founder's Reserve 2021 vintage captivates with aromas of blueberries, fresh strawberry, and blackberries framed by soft notes of nutmeg, caramel and vanilla. The palate recalls ripe blueberries, bitter chocolate, black cherries and delicate hints of tobacco, rosemary and some liquorice. With a wide and deep entrance, its polished tannins provide finesse and excellent persistence."

Tomás Muñoz, Chief Winemaker



COMPOSITION: 63% Cabernet Sauvignon,
22% Malbec, 8% Carmenere and
7% Petit Verdot

ALCOHOL: 13.5%

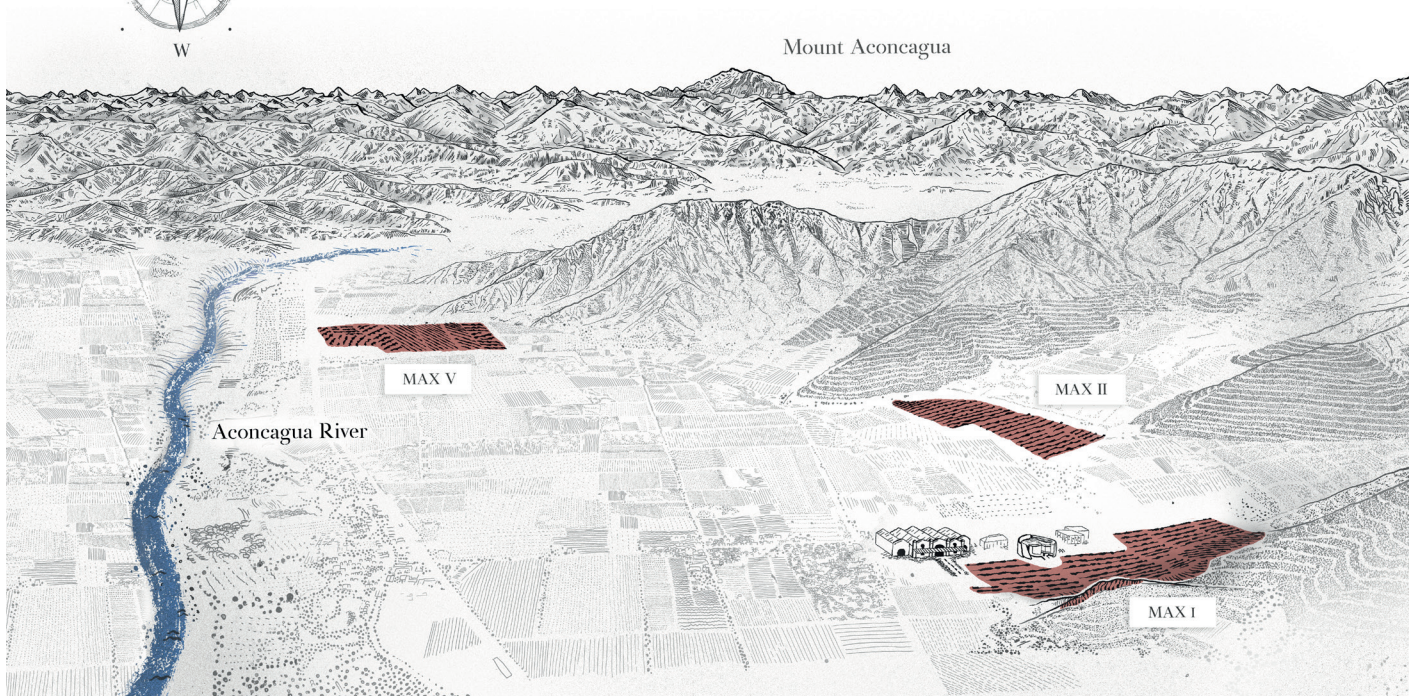
pH: 3.6

TOTAL ACIDITY: 6.18 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.30 g/L

AGEING: 22 months in French oak barrels,
70% new

VINEYARDS' MAP FOR DON MAXIMIANO FOUNDER'S RESERVE



VINEYARDS

The MAX vineyards are located in the interior of the Aconcagua Valley, between the Coastal Range and the Andes Mountains. The region has an extended dry season with moderately warm summer days cooled by gentle breezes that blow in from the Pacific Ocean in the evenings.

The oldest blocks are located in the MAX I, MAX II, and MAX V vineyards.

MAX I

MAX I is located in our historic Don Maximiano Estate Vineyard. It is planted on north- and northeast-facing hillsides with a 10° - 25° slope and on soils of eroded intrusive igneous rocks (diorite) and thick alluvium with a pronounced presence of mica and a sandy-loam texture.

MAX II

MAX II is planted on north- and northwest-facing hillsides with a 5° - 10° slope. Its soils are thick alluvium with a loam to clay-loam texture, 30-50% sub-angular stones, and very good drainage.

MAX V

MAX V is located on an alluvial terrace on the southern bank of the Aconcagua River. Its proximity to the river, along with the minimal slope without greater exposure make it cooler than the rest of the vineyards in the valley. The soil is deep, with clay to sandy-loam textures and up to 80% of rounded stones, which ensures excellent drainage.