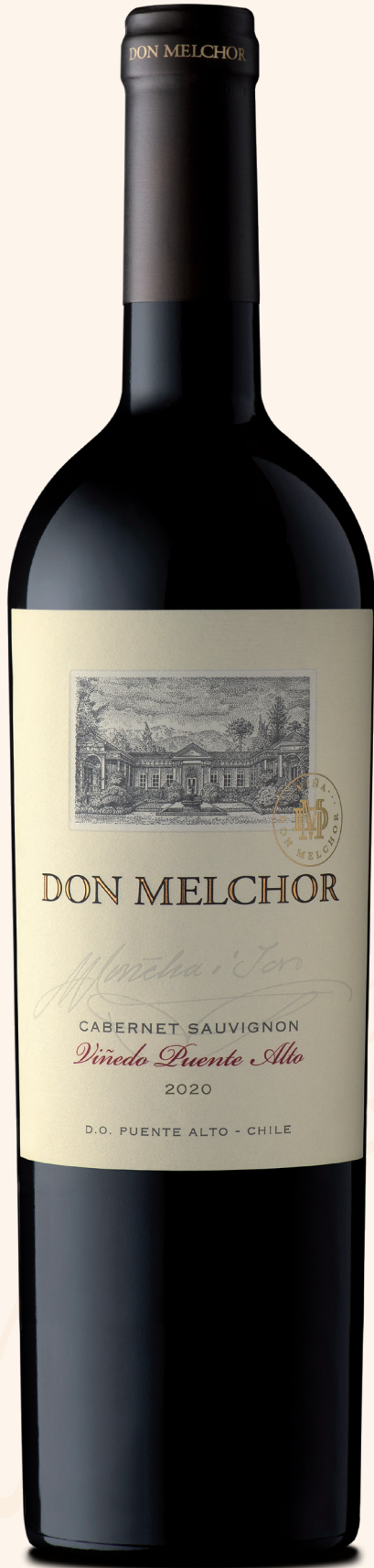


# DON MELCHOR



**2020 VINTAGE**  
*D.O. Puente Alto, Alto Maipo Valley.*

VARIETIES	
CABERNET SAUVIGNON	92%
CABERNET FRANC	6%
MERLOT	1%
PETIT VERDOT	1%

BOTTLING DATE	
<i>December 2021</i>	

ANALYSIS	
ALCOHOL	14,6° VOL%
pH	3,61
TOTAL ACIDITY (SULFURIC ACID)	3,53 g/L

**WINEMAKER**  
*Enrique Tirado.*

**VINEYARD OF ORIGIN**  
Don Melchor Vineyard, D.O. Puente Alto,  
Alto Maipo Valley.

**VINEYARD DESCRIPTION**  
Located at the foot of the Andes Mountains, the Don Melchor Vineyard is located on the north bank of the Maipo River at 650 meters above sea level. The vineyard is 127 hectares, comprising 90 hectares of Cabernet Sauvignon, 71% of Cabernet Franc, 1.9% of Merlot, and 1% of Petit Verdot. The average age of the old vineyard is over 30 years old.

**PLANTATION YEAR AND DENSITY**  
Old vineyard (72%): 1979- 1992, 2,000 to 4,000 plants/ha.  
New vineyard (28%): 2004-2017, 8,000 plants/ha.

**SOIL**  
In its first 30 centimeters, the soil is loam. Then, at depth, there are numerous stones. These soils ensure good drainage and low fertility, which restricts the vegetative plant growth and favors the accumulation and maturation of phenolic compounds, essential for producing excellent red wines.

**WEATHER**  
The 2019-2020 season stood out by its high temperatures during the second half of spring and summer. The average temperature between January and April reached 19.5 °C, higher than the historical 18 °C for this ripening period. On the other hand, rainfall amounted to only 88.7 millimeters, in contrast to the historical average of 335 mm for Puente Alto, resulting in a much drier season. This extreme climatic situation led to pushing the harvest date forward, consolidating in March. Cold nights during the ripening period allowed us to preserve all the intense fruit expression in the wines, accompanied by the characteristic elegance of Puente Alto.

**HARVEST**  
Manual. Between March 9 and April 6, 2020. The vineyard yield is 4.0 ton/ha.

**WINE CELLAR**  
Don Melchor Winery, Puente Alto.

**VINIFICATION**  
Bunches were hand-harvested in 10-kilogram bins. Once in the winery, a selection of clusters and grapes is made before beginning the vinification process.

Alcoholic fermentation was carried out in stainless steel tanks and lasted nine days at 25 to 26°C (77 to 79°F). During the first half of fermentation, three pump-overs were carried out daily, moving one volume of juice per day and then decreasing it to half or a third towards the end of alcoholic fermentation. Once the fermentation process was complete, the tank was hermetically sealed for a maceration of approximately one week (shorter than usual) at temperatures between 23 and 25°C, for a softer extraction of tannins. At the end of the maceration period, the wine is racked, tasted and selected by Don Melchor's winemaking team and sent to French oak barrels for malolactic fermentation and aging. Later in July, wines are tasted and chosen to make the final blend, which is then transferred back to barrels to finish aging before bottling.

**KEEP**  
15 months in French oak barrels (71% new and 29% second use).

**AGING POTENTIAL**  
Older than 35 years old.

**TASTING NOTES**  
Deep violet in color, intense, and with a great aromatic complexity of red fruits together with floral notes of violets and roses. On the palate, it is a tasty wine with a soft spell and a superb freshness, along with the elegance and power so characteristic of Puente Alto. It is a wine with a velvety texture, lush body, and a very long and persistent finish.