

## DON MELCHOR

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## Harvest

A warmer than usual winter led to a good spring and encouraged good overall development in the vineyard. Although the early summer months were quite warm, the temperature dropped as the season progressed and promoted good maturation in the bunches. Because rainfall is concentrated in the winter months, we were able to wait patiently for the grapes to fully ripen.

Highly favorable climatic conditions throughout the entire season and decreased yields in the vineyard resulted in making 2007 a vintage of excellent quality wines.



VARIETY	: 98% Cabernet Sauvignon - 2% Cabernet Franc.
VINEYARD	: Puente Alto.
HARVEST	: April, 26th – May 19th. Manual.
SOIL	: Alluvial.
CLIMATE	: Semi-Arid Mediterranean.
BARREL	: 15 months in French oak.
COLOUR	: Deep red-cherry.
NOSE	: Intense and complex, with very evenly ripe fruit and pronounced blackberry, blueberry, and blackcurrant aromas that meld with notes of fine chocolate and tobacco.
PALATE	: Big-bodied, well-structured, and nicely concentrated, with good balance and elegance. The degree of ripeness and quality of the tannins is a firm reminder of the personality of the Cabernet Sauvignon from Puente Alto.
Alcohol	: 14,5%
pH	: 3,58
Total acidity	: 3,77 g/L

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PROVA DA SAFRA 2008

*Menu Confiance no C La Vie Restaurante. Jantar em 25/09/2012.*