



CONCHA Y TORO DESDE 1883 – DON MELCHOR PRIVATE RESERVE D.O. PUENTE ALTO - CHILE PRODUCIDO Y ENVASADO EN CHILE POR VIÑA CONCHA Y TORO S.A. 2002 14%

En el año 2002 el viñedo de Puente Alto entregó uvas maduras e ideales para la producción de este expresivo y elegante Don Melchor. Este vino de 96% cabernet sauvignon más 4% cabernet franc, aunque ya sea amiable tiene un gran potencial de guarda, debido a sus abundantes pero suaves taninos. Se recomienda decantar.

Grape Blend: 96% cabernet sauvignon + 4% cabernet franc

VISUAL ANALYSIS: limpid, ruby red, quite flowing.

OLFACTORY ANALYSIS: at the nose, it is marvellous; it makes possible to remind some French cabernet sauvignon coming from Bordeaux. Lot of wonderful scents are given us by an olfactory bouquet composed of celery, green pepper, humus, cedarwood, nutmeg, clove, chocolate, coffee, red fruit, wild strawberries, blackcurrant, chassis, dry red flowers.

GUSTATIVE ANALYSIS: at the mouth, there is a great sapidity in the first moment while later the tannins gain the main role. The alcoholic sensation is strong and not well balanced. The gustative persistence is about 8 seconds. This is a very young wine capable to improve and make good progress in the next years.

Sommelier Guglielmo Rocchiccioli
guglielmo.rocchiccioli@gmail.com
www.sommelierguglielmorocchiccioli.com/blog/



In other words, a classical wine: a compact body, a solid structure and a fantastic and competent nose to capture everybody.

WINE-FOOD COMBINATION: grilled lamb

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the creation of a great wine starts with a demonstration of possessing a good scene of scents at the olfactory level, and this wine, from this point of view, describes itself as powerful. The culmination of the gustative sensations is strengthening as the gustative aromatic persistence of the wine's flavours becomes more and more intense and complex. Don't forget to share this oenological emotion with your friends.