



VIU 1 1999 - First Edition

VITICULTURE

Vineyard: San Carlos, Cunaco, Colchagua Valley. The plantation averages 50 years in age and has a density of 4,464 plants/hectare.

Soil: Flat and deep with a clay-loam texture and medium fertility.

Climate: The season presented moderate rainfall concentrated during the winter months. The summer was hot and dry, although more moderate temperatures during the ripening phase allowed us to wait for the tannins to ripen thoroughly.

Vineyard Management: The vines are trellised to a low vertical shoot position and cane and spur pruned. Shoots are trimmed in the spring and early summer. Leaves are manually pulling in early March to provide the grapes with more exposure to the sun.

VINIFICATION

Variety: Malbec 90% / Cabernet Sauvignon 10%.

Harvest: The grapes were hand picked on April 18, 1999.

Vinification techniques: The grapes were manually selected prior to destemming and crushed into a tank, where they underwent a 7-day pre-fermentation cold soak at 10°–12° for greater extraction of aromas. Alcoholic fermentation took place with native yeasts at 28°–30°C with 2–4 pumpovers per day, followed by a post-fermentation maceration for approximately 3 days. Malolactic fermentation took place naturally. The wine was aged in oak barrels for 22 months and then bottled.

Oak: 100% of the wine was aged for 22 months in new French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.6

Total Acidity: 5.1g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 5.2 g/L

TASTING NOTES

Deep ruby red in color with purple nuances, typical of the variety. The intense aromas recall damp underbrush, hazelnuts, truffles, and blackcurrant. Massive, muscular, and dense on the palate with good body and dark chocolate notes.

AGING POTENTIAL

Can be enjoyed now, but it will improve with another 5–10 years in the cellar.

FAMILY OWNED SINCE 1935