



VIU 1 2001 - Second Edition

VITICULTURE

Vineyard: San Carlos, Cunaco, Colchagua Valley. Sourced from blocks with an average age of 40 to 50 years and planting density of 4.464 vines/ha.
Soil: Free draining loam/clay of medium fertility.
Climate: Yearly rainfall is concentrated in the winter. Summer is dry and hot with daytime temperatures regulated by maritime breezes from the Pacific Ocean and cool winds from the Andes mountain range.
Vineyard Management: Trained to a vertical shoot positioned canopy and spur pruned. Canopy trimming is carried out once in early spring and again at the beginning of summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape Variety: Malbec 90% / Cabernet Sauvignon 10%
Harvest: All fruit was hand harvested between the 11th and 15th of April, 2001.
Harvest and Winemaking Techniques: Fruit was manually bunch selected before being destemmed and crushed to tank. The must was then given a 7 day cold soak (at 10-12°C) in order to increase the extraction of 'fruity' aroma compounds. The must was then allowed to heat naturally with fermentation commencing and being carried out by native yeasts with temperatures peaking between 28°C and 30°C.
The wine was given 2-4 pumpovers daily during fermentation and received a 3 week post fermentation maceration before being pressed-off with a natural malolactic fermentation being completed in barrel. The wine was then barrel aged for 22 months before being racked to tank, and bottled.
Oak: 100% of the blend was matured for 22 months in new French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14.4 % vol.
pH: 3.67
Titratable Acidity: 4.7 g/L
Residual Sugar: 2.0 g/L
Volatile Acidity: 0.59 g/L

TASTING NOTES

So intensely violet in colour that it appears opaque, this wine delivers an opulent nose redolent of black cherry and cassis with a trailing edge of sweet mocha. In the mouth sumptuous bitter chocolate notes prevail over layers of blackcurrant, leather, truffle and wild porcini mushroom. Tannins are big, soft and rich leading to a long and elegant finish.

CELLARING POTENTIAL

Ready to drink now but will improve with cellaring for 5-10 years.

OUR SOMMELIER RECOMMENDS

Delicious on its own or when paired with a lightly seared rump steak or wild venison. Also great with fried porcini mushrooms, and creamy blue cheeses such as Roquefort.