

VIU 1 2007 - Seventh Edition

VITICULTURE

Vineyard: The Malbec component of this blend was harvested from block #4 of our San Carlos Estate vineyard, located near the town of Cunaco in the Colchagua Valley. Sourced from Malbec blocks with an average age of 70 years. Petit Verdot comes from block 20 of our El Olivar Estate vineyard, located near of the town of Peralillo.

Soil: Free draining, alluvial loam/clay of medium fertility.

Climate: Yearly average rainfall of 600 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the Andes mountain range.

Vineyard Management: Planting density of 4,500 vines/hectare, trained to a vertical shoot positioned canopy and spur pruned. Canopy trimming was carried out once in early spring and again at the beginning summer. Leaf plucking was carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape Variety: Malbec 94% and Petit Verdot 6%.

Harvest: Malbec fruit was hand harvested on April 30th and Petit Verdot on May 2nd, 2007.

Harvest and Winemaking Techniques: The 2007 harvest was one of the best yet for the Viu 1. Following an unusually mild winter, spring was marked by one of the earliest budbreaks ever seen at our San Carlos vineyard. After a wet and cold spring, summer was very mild which lead to an unusually warm and dry autumn. This resulted in a slower and more uniform ripening resulting in a year of exceptional quality. The grapes were harvested from block #4 of our San Carlos vineyard beginning on the 29th of April. These vines, which have an average age of over 70 years, yielded an average of only 5 tonnes/ha resulting in grapes of unprecedented concentration. Harvest was carried out by hand with a bunch selection being carried out in the vineyard during picking. The harvested fruit was then selected a second time using sorting tables in the winery. The grapes were then cold macerated (at 8-10°C) for 7 days followed by fermentation in small stainless steel tanks (at 28 to 30°C) carried out by selected yeasts. Following fermentation the wine was barrel aged for 22 months in 98% French and 2% American barrels. The finished wine consists of a blend of Malbec (96%) and Petit Verdot (4%). The end result of all of these factors has been, without a doubt, one of the finest Viu 1's produced to date.

LABORATORY ANALYSIS

Alcohol: 14.9 %

pH: 3.53

Titrateable Acidity: 5.9 g/L

Residual Sugar: 3.4 g/L

Volatile Acidity: 0.59 g/L

TASTING NOTES

Intensely violet in colour, on the nose sumptuous notes of black cherry, plum and bramble are backed up by just a hint of nutmeg and leather. In the mouth blueberry and coconut give way to big yet round tannins which are backed up by abundant mineral notes and a well balanced acidity. All of these factors combine to give an elegant, lush finish.

Serving temperature: 17° to 18°C.

CELLARING POTENTIAL

Ready to drink now or cellar until 2024.



FAMILY OWNED SINCE 1935