



ViBo Punta del Viento 2011

VITICULTURE

Vineyard: The grapes for this wine come from the El Olivar Estate located near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 7 years.

Soil: Piedmont of geological origin with 5°–10° slope. The soil presents very good porosity and drainage; the first horizon is very well structured in clay with gravel atop a second horizon that presents fragmented alterite with abundant fine-root development.

Weather: Total precipitation for the 2010–2011 season was 446 mm, concentrated during the winter months. The summer was dry, with hot days and cold nights. The peaks in temperature were not as high during December and January, and therefore the wine presents good natural acidity, freshness, and tremendous aromatic intensity.

Vineyard Management: Planted to a density of 4,167 to 5,714 vines per hectare, the vineyard is trellised to vertical shoot position and spur and cane pruned. Shoots are tipped in spring and early summer, and leaves are manually pulled in early March to encourage ventilation to the grapes.

VINIFICATION

Variety: Grenache 68%, Mourvèdre 21%, Syrah 11%.

Harvest: The grapes were hand picked. Grenache on April 19–20, Mourvèdre on May 6, and Syrah on April 8 and 12, 2011.

Vinification Techniques: The grapes were manually selected prior to being destemmed and crushed into a stainless steel tank. The must underwent a 5-day pre-fermentation cold soak (8°C) to achieve greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 24°–26°C with 1–2 daily pumpovers, which were kept short to extract only the most elegant tannins and thus obtain the fruitiest and friendliest wine. Malolactic fermentation took place naturally in oak barrels.

Oak: 100% of the wine was aged for 13 months in French oak barrels (2nd and 3rd use).

LABORATORY ANALYSIS

Alcohol: 15 %vol.
pH: 3.44
Total Acidity: 5.51 g/L
Residual Sugar: 2.7 g/L
Volatile Acidity: 0.49 g/L

TASTING NOTES

Ruby red in color with violet tones. The distinctive and very complex nose is full of personality and aromas of forest fruits, exotic fruits, berries, and sweet spices. The palate is lush and complex, featuring fresh acidity and good structure with tannins that lend personality. It is also very well integrated and ends with long, deep, and pleasing finish.

AGING POTENTIAL

Drink now or hold up to 8 years.