

ViBo Viñedo Centenario 2012



VITICULTURE

Vineyard: The grapes for this wine come from century-old vineyards in Viu Manent's San Carlos de Cunaco estate in the Colchagua Valley.

Soils: The San Carlos estate has soils of alluvial origin and a sandy-clay texture. The soil is deep, extraordinarily porous, and able to administer the delivery of water to the plant very well throughout the year, which is very important for the final quality of the wine.

Climate: The 2011–2012 season was influenced by the La Niña phenomenon, which produced a decrease in the oceanic temperature and in turn resulted in low levels of precipitation and high temperatures. Spring 2011–2012 had normal temperatures and no frosts. The temperatures subsequently increased and became very high in February, March, and even into April and early May. The wines obtained are concentrated and intensely fruity with silky tannins and good color.

Vineyard Management: the plantation density is 4,464–5,714 plants/hectare. The vines are vertically positioned and cordon spur pruned, and shoots are tipped in spring and early summer.

VINIFICATION

Variety: Malbec 50%, Cabernet Sauvignon 47%, Petit Verdot 3%.

Harvest: All of the grapes were hand picked: the Malbec on April 24–27, the Cabernet Sauvignon April 18–22, and the Petit Verdot on May 9.

Vinification Techniques: The grapes were manually selected prior to being destemmed and crushed into a stainless steel tank for a 5-day pre-fermentation cold soak at 8°C for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C with 2 short pumpovers per day to extract just the most elegant tannins and obtain a fruitier, friendlier wine. Malolactic fermentation took place naturally in French oak barrels.

Oak: The wine was aged in used French oak barrels for 16 months.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.73

Total Acidity: 5.2 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.59 g/L

TASTING NOTES

Deep and intense ruby red with a complex nose offering aromas of red and black fruits such as ripe plums, black currants, and berries. The palate shows tremendous structure with round tannins and a long finish.

AGING POTENTIAL

Drink now or cellar for up to 5 years.

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