



ViBo Punta del Viento 2013

VITICULTURE

Vineyard: The grapes for this wine came from the El Olivar estate near Peralillo in the Colchagua Valley. The plantation averages 9 years in age.

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

Climate: The 2012–2013 season began with a cold and relatively rainy spring that caused a delay in bud break and the subsequent phenological stages of the grapes. It was a wet season, which resulted in slower and later ripening. The good temperatures in March and April allowed in the skins and seeds of the red grapes to ripen well with considerably lower sugar levels and higher natural acidity, despite being harvested 7–10 days later than usual. The resulting wines are very fresh and fruity with good color and alcohol levels that are approximately 1% lower than usual.

Vineyard Management: the plantation density is 4,167–5,714 plants/hectare, and the vines are vertically positioned and cordon spur pruned.

VINIFICATION

Variety: Grenache 71%, Mourvèdre 16%, Syrah 13%

Harvest: All of the grapes were hand picked: the Grenache on April 6, the Mourvèdre on April 24, and the Syrah April 9–11, 2013.

Vinification Techniques: The grapes were manually selected prior to destemming and crushing 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 24°–26°C with 1–2 short pumpovers per day to extract just the most elegant tannins and obtain a fruitier, friendlier wine. The final blend was made two months after the fermentation was completed and underwent malolactic fermentation naturally in French oak barrels.

Oak: 100% of the wine was aged in used French oak barrels for 10 months.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.41

Total Acidity: 5.4 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.47 g/L

TASTING NOTES

Purplish ruby red in color. Very complex and elegant on the nose with pronounced personality, primarily recalling red fruits. The palate is very fresh, vibrant, and juicy with a long finish.

AGING POTENTIAL

Drink now or cellar for up to 7 years

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