



ViBo Punta del Viento 2014

VITICULTURE

Vineyard: The grapes for this wine came from the El Olivar estate near Peralillo in the Colchagua Valley. The plantation averages 10 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 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as reduced yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh and have good concentration, and deep color.

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 72%, Mourvèdre 17%, Syrah 11%

Harvest: All of the grapes were hand picked: the Grenache on March 20, the Mourvèdre on April 10, and the Syrah April 14–18, 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 three 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 9 months.

LABORATORY ANALYSIS

Alcohol: 15% vol.

pH: 3.53

Total Acidity: 5.2 g/L

Residual Sugar: 2.0 g/L

Volatile Acidity: 0.52 g/L

TASTING NOTES

Purplish ruby red in color. A very complex and elegant wine with outstanding aromas of red fruits on the nose. The palate is very fresh, vibrant, juicy, and long.

AGING POTENTIAL

Drink now or cellar for up to 7 years.

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