



VIBO VIÑEDO CENTENARIO 2015

VITICULTURE

Vineyard: The grapes come from vineyards that are more than 100 years old at Viu Manent's Fundo San Carlos de Cunaco in the Colchagua Valley.

Soils: The soils at the San Carlos estate are of alluvial origin with a sandy-clay texture. They are deep and extraordinarily porous with a very good ability to administer water to the plant throughout the year, which is very important for the final quality of the wine.

Climate: The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones and not the intermediate depression (Central Valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to cold temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present great color and structure, and despite the warm year, they are fruity and fresh with interesting palates.

Vineyard management: The plantation density ranges from 4,464 to 5,714 plants per hectare. The vines are trellised to low vertical shoot position and cordon and spur pruned. The shoots are tipped in spring and early summer.

VINIFICATION

Variety: 63% Cabernet Sauvignon, 37% Malbec.

Harvest: The grapes were hand picked. The Cabernet Sauvignon was harvested during the first week of April, and the Malbec during the last week of March 2015.

Vinification techniques: The grapes were manually selected prior to being destemmed and crushed into a stainless steel tank, where they underwent a 5-day pre-fermentation cold soak at 8°C for better extraction of color and aromas. Alcoholic fermentation took place with native yeasts in stainless steel tanks at 26°–28°C and 2 short pumpovers per day to ensure that only the most elegant tannins were extracted in order to obtain a fruitier and friendlier wine. The new wine underwent malolactic fermentation naturally in oak.

Oak treatment: The wine was aged for 16 months in French oak barrels (70%), untoasted French oak fouders (16%), and cement eggs (14%). 18% was new oak.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.63

Total Acidity: 5.3 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.51 g/L

TASTING NOTES

Purplish ruby red in color. The nose stands out for its delicate and profound aromas of red fruits, blackcurrants, black cherries, and plums, subtly complemented by subtle notes of berries sweet spices, and fine leather. The complex, vibrant palate expresses its origin and offers good depth, delicious texture, and a persistent finish.

AGING POTENTIAL

Drink now or cellar up to 6 years.

FAMILY OWNED SINCE 1935