



## EL INCIDENTE 2016 - Eighth Edition

### VARIETY:

Carménère 88%, Malbec, 10% Petit Verdot 2%.

### VINEYARDS

The grapes came from a selection of the best vineyards on the Viu Manent property in the Colchagua Valley. The Carménère comes from the la Capilla Vineyard, the Malbec, from the San Carlos Vineyard, and the Petit Verdot from the El Olivar Vineyard.

**La Capilla:** Carménère Block 20, planted in 1994 and located 3 kilometers from the town of Peralillo. The soil is of volcanic origin, alluvial, and shallow with good drainage. It is low in fertility and has a significant percentage of sand and silt with a compact sandy layer at a depth of 1 meter. The surface has a whitish appearance due to the volcanic ash in the soil that lends special characteristics to the wine.

**San Carlos:** This vineyard was planted more than 100 years ago and is located in the western sector of Cunaco on soil of alluvial origin with a sandy-clay texture. It is extremely porous and has very good drainage and no groundwater. The Malbec comes from Block 4.

**El Olivar:** Planted in 2003 and located 2 kilometers south of the town of Peralillo. The vineyards are planted on hillsides with a pronounced 28% slope on clay soils over very fragmented bedrock at a depth of 1 meter. The Petit Verdot comes from Block 20.

**Climate:** The season began with a dry winter followed by a cold spring with lower-than-normal temperatures and late rains that primarily fell between September and November due to the El Niño phenomenon. As a result, the phenological stages were delayed throughout the entire season. The late rainfall plus the high humidity affected fruit set and ultimately reduced yields. Although the summer was hot and included a couple of heat waves, the onset of fall was very cold and damp, which delayed ripening and harvest. The red wines obtained this year are elegant and have good fruit expression as well as very fresh, well-balanced palates.

**Harvest:** The grapes were hand picked into 10-kg boxes. The Carmenere and Malbec were picked in the middle of April.

**Vinification Techniques:** Upon arriving at the cellar, the bunches underwent a second selection to eliminate any remaining leaves and grapes with irregular ripening. They were then destemmed and the individual berries were subjected to a third selection to eliminate stems and any extraneous matter prior to undergoing a pre-fermentation cold maceration at 8°C for 7 days. Alcoholic fermentation followed in small stainless steel tanks at 26°–28°C with 4 short pumpovers per day. Total skin contact was 23 days, after which the wine was racked to oak barrels, where malolactic fermentation took place naturally. The wine was aged for 16 months in French oak barrels (63% new) and then blended and aged in a 3,200-liter foudre. The wine was not filtered prior to bottling to conserve all of its concentration and character.

### Laboratory Analysis

Alcohol: 14 % vol  
pH: 3,81  
Total Acidity: 3,26 g/L (C4H6O6)  
Residual Sugar: 2,88 g/L  
Volatile Acidity: 0,80 g/L

### Tasting Notes:

Deep, intense violet in color. The nose offers aromas of black fruits such as ripe blackberries, blueberries, and plums, along with a light touch of black pepper, a bit of leather, and some mocha. The palate stands out for its fresh and well-balanced acidity, chalky tannins (typical of the terroir at La Capilla), and abundant notes of minerals that lend complexity and lead to an elegant, persistent finish.

### Aging Potential

Drink now or hold until 2025.