



VIU 1 2016- Fifteenth Edition

VITICULTURE

Vineyard: Viu 1 is made from the best Malbec grapes from Block 4 of our San Carlos Vineyard located near Cunaco in the Colchagua Valley. This block was planted more than 100 years ago at a density of 4,464 plants per hectare.

Soil: The San Carlos Vineyard in Cunaco presents alluvial, sandy-clay soil with very good drainage, extraordinary porosity, and a very good ability to administer water to the plants throughout the entire year, which is very beneficial for producing high-end Malbec.

Climate: The 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain, plus high humidity, affected fruit set and ultimately resulted in reduced yields. The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed harvest. The red wines obtained are elegant with good fruit expression and very good balance and freshness on the palate.

VINIFICATION

Variety: Malbec 96%, Petit Verdot 4%.

Harvest: The grapes were hand picked into 12-kg boxes, April 11–13. The first selection was made in the vineyard and any leaves or imperfect bunches were eliminated.

Vinification: Upon arriving at the cellar, the fruit underwent a second selection to remove any remaining leaves or irregularly ripened bunches. The grapes were destemmed before being inspected a third time to eliminate any remaining leaves and damaged berries. The grapes then underwent a 7-day pre-fermentation cold maceration at 8°C. Alcoholic fermentation took place with selected yeasts in small stainless steel tanks at 26°–28°C with 4 pumpovers per day that were kept short to ensure very gentle extraction. Total maceration time was 25 days. The new wine was racked to oak barrels and foudres, where malolactic fermentation occurred naturally. 63% of the wine was aged in French oak barrels (70% new), and the remaining 37% was aged in second-use French oak foudres for 19 months. The wine was then bottled without filtering to conserve all of its concentration and character.

Laboratory Analysis:

Alcohol:	13.5% vol
pH:	3.77
Total Acidity:	5.46 g/L
Residual Sugar:	1.7 g/L
Volatile Acidity:	0.6 g/L

Tasting Notes:

Intense cherry red with a violet hue. This is a wine with character. The nose is elegant, complex, and fresh, with notes of blue fruits (blueberries), fresh plums, and black currants, along with fine leather. The palate is authentic, elegant, and vibrant, with tremendous texture, silky tannins, a mineral edge, and great depth.

CELLARING POTENTIAL:

Drink now or cellar up to 2028.

FAMILY OWNED SINCE 1935