



VIU 1 - Third Edition 2003

VITICULTURE

Vineyard: San Carlos, Cunaco, Colchagua Valley. Sourced from blocks with an average age of 70 to 80 years and planting density of 4.464 vines/ha.

Soil: Free draining loam/clay of medium fertility.

Climate: Yearly rainfall is concentrated in the winter. Summer is dry and hot with daytime temperatures regulated by maritime breezes from the Pacific Ocean and cool winds from the Andes mountain range.

Vineyard Management: Trained to a vertical shoot positioned canopy and spur pruned. Canopy trimming is carried out once in early spring and again at the beginning of summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape Variety: Malbec 90% and Cabernet Sauvignon 10%.

Harvest: All fruit was hand harvested between the 18th and 19th of April, 2003.

Winemaking Techniques: A first whole bunch selection was carried out in the vineyard during picking. Later the fruit was whole bunch selected for a second time using sorting tables in the winery. The grapes were then destemmed followed by another selection this time of individual berries. The grapes were then macerated in small stainless steel tanks for six days at 10°C followed by a fermentation carried out by native yeasts with temperatures peaking between 30°C and 33°C. The wine was pumped over a maximum of 4 times daily during fermentation and received a 3 week post fermentation maceration before being pressed-off with a natural malolactic fermentation being completed in barrel.

Oak: The blend was matured for 24 months in 100% new oak barrels (90% French and 10% American).

LABORATORY ANALYSIS

Alcohol 14,8% vol.

pH 3,56

Titrateable Acidity 5,8g/L

Residual Sugar 2,5g/L

Volatile Acidity 0,79g/L

TASTING NOTES

Dense dark ruby in colour with purple notes. On the nose meaty black cherry fruit gives way to tobacco and plum with just a hint of sweetspice. Initially rich and fruity in the mouth, this is followed by ample mocha, chocolate, blackcurrant and truffle. Voluptuous tannins combine effortlessly with a balanced acidity and abundant mineral notes leading to an elegant, layered finish.

CELLARING POTENTIAL

Ready to drink now or cellar until 2012.

OUR SOMMELIER RECOMMENDS

Delicious when paired with seared lamb cutlets with a mint pesto and rare rump steak with grilled Portobello mushrooms. Also tasty with creamy blue cheeses such as Roquefort or Gorgonzola. Serving temperature: 17 to 18°C.

FAMILY OWNED SINCE 1935