



VIU 1 2008 – EIGHTH EDITION

VITICULTURE

Vineyard: Viu 1 is made with the best Malbec grapes from Block N°4 of our San Carlos vineyard near Cunaco in the Colchagua Valley. This block is approximately 90 years old and planted with a density of 4,464 vines per hectare.

Soils: San Carlos Block N°4 has alluvial, sandy-clay and extraordinarily porous soils that have the capacity to manage the delivery of water to the plants very well throughout the year.

Climate: The 2008 vintage was quite atypical. It began with a very cold spring that delayed budbreak by nearly 3 weeks. The temperatures increased in early summer and the weather remained warm until late March when a light rain fell over the valley. This moderated the temperatures and allowed the tannins to continue ripening without large increases in sugar in the grapes. Approximately 370 mm (14.6 in) of rain fell during the 2007–2008 the season, mostly concentrated during the winter months of June, July, and August 2007.

VINIFICATION

Variety: 100% Malbec

Harvest: The grapes were hand picked into 12-kg boxes during the last week of April. The yield was 6.2 tons per hectare. The first selection took place in the vineyard to eliminate leaves and inferior bunches.

Vinification: Upon arrival at the winery, a second cluster selection took place to eliminate any remaining leaf matter and bunches with irregular maturation. The grapes were then destemmed and the berries underwent a third selection, primarily to eliminate any remaining stems before beginning the week-long pre-fermentation cold soak at 8°C (46°F). Alcoholic fermentation took place with selected yeasts in small, stainless steel tanks at 28°–30°C (82°–86°F) with one pumpover per day. Total maceration was 27 days, after which the new wine was racked to oak barrels, where malolactic fermentation occurred naturally. The wine was aged in new oak barrels (98% French, 2% American) for 21 months and then bottled unfiltered to conserve its concentration and character. 9,095 750-ml bottles were filled on August 6, 2010.

LABORATORY ANALYSIS

Alcohol: 14.7 %

pH: 3.44

Total Acidity: 5.8 g/L

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.65 g/L

TASTING NOTES

Intense onyx-purple color with an elegant nose that reveals notes of blackberries, cherries, and plums that intermingle with subtle notes of red tobacco, violets, and spices. The exuberant palate stands out for its freshness, elegance, and concentration of velvety tannins with traces of blackberries, blueberries, and sweet spices that complete its complexity and lead the way to a long and unforgettable finish.

AGING POTENTIAL: Drink now or cellar until 2022.

FAMILY OWNED SINCE 1935