



VIU 1 2009

VITICULTURE

Vineyard: Viu 1 is made from our best Malbec grapes, sourced from Block N°4 of our San Carlos vineyard, located near Cunaco in the Colchagua Valley. The vines are 90 years old, on average, and planted to a density of 4,464 per hectare.

Soils: Alluvial, extraordinarily porous sandy-clay soil that can effectively manage water delivery to the vines throughout the year.

Climate: The 2009 season was influenced by the “La Niña” phenomenon, which produced a drop in the ocean temperature that in turn lowered precipitation and maximum temperatures in the zone. Temperatures in the spring of 2008–2009 were high, but similar to a normal year, with no frost reported. Later, temperatures rose even more and remained high until late April, and no rainfall fell. The season saw approximately 645 mm (25 in) of rainfall, concentrated in June, July, and August 2008.

VINIFICATION

Variety: 100% Malbec

Harvest: The grapes were handpicked into 12 kg boxes between May 2 and 5, 2009. The yield was 7.1 tons per hectare. Cluster selection began in the vineyard to eliminate leaves and poorly formed clusters.

Vinification: In the cellar, a second selection was carried out to eliminate plant matter and unevenly ripened clusters. The grapes were then destemmed and underwent a third selection process to eliminate any remaining stems. A one-week pre-fermentation cold maceration followed at 8°C (46°F). Alcoholic fermentation took place with selected yeasts in small stainless steel tanks at 28°–30°C (82–86° F) and one pumpover each day. Total maceration time was 29 days. The wine was then racked to oak barrels, where malolactic fermentation occurred naturally. The wine was aged in new French (98%) and American (2%) oak barrels for 20 months then bottled unfiltered to preserve its concentration and character.

LABORATORY ANALYSIS

Alcohol: 14.5 %

pH: 3.39

Total Acidity: 5.4 g/l

Residual Sugar: 2.8 g/l

Volatile Acidity: 0.55 g/l

TASTING NOTES

A deep, dark violet-onyx in color, this wine offers an elegantly perfumed nose with standout black fruit such as plums, blackberries, and black cherries, along with notes of violet, sweet spices, and blond tobacco. The palate has a smooth texture and great concentration, with a very good balance between tannins and acidity. Expressive, elegant, complex, and subtly mineral at the same time, with an enjoyable, lingering finish.

CELLARING POTENTIAL

Drink now or cellar up to 2024.

FAMILY OWNED SINCE 1935