



EL INCIDENTE 2010 – Third Edition

Variety:

Carmenere 93%, Petit Verdot 4%, Malbec 3%.

Vineyards:

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

La Capilla: This 20-year-old vineyard is approximately 3 kilometers (1.9 miles) east of the town of Peralillo. Its soils are of volcanic and alluvial origin, short, and have good drainage, low fertility, and a significant percentage of sand and silt with a compact sandy layer at 1 meter (3.3 feet) down. Volcanic ash gives a whitish appearance to the surface and lends special characteristics to the wine. The Carmenere comes from Block 20.

San Carlos: Was originally planted in the late 19th century and has an average age of 80 years. It is located west of Cunaco on soils of alluvial origin with a sandy-clay texture. They are extremely porous, have very good drainage, and no water table. The Malbec comes from Block 4.

El Olivar: Is 11 years old and located 2 kilometers (1.2 miles) south of the town of Peralillo. The vineyards are planted on hillsides with a steep (28°) slope on clay soils over very fragmented mother rock that begins 1 meter down. The Petit Verdot comes from Block 20.

Climate: The season that led to the 2010 vintage was colder than normal in Chile, especially in the Colchagua Valley. Precipitation was 480 mm (18.9 in), concentrated during the winter months. The summer was dry and completely rain free until May 5. Due to the colder weather and slower ripening, the wines are generally fresher, with more natural acidity and less alcohol.

Harvest: The grapes were hand picked into 10 kg boxes. The Carmenere was picked on May 14, the Malbec on May 12, and the Petit Verdot on May 8, 2010. Yields varied from 5 to 6 tons per hectare. The first selection of bunches was made in the vineyard to eliminate leaves and any bunches in poor condition.

Vinification Techniques:

A second selection took place upon arrival at the cellar to eliminate any remaining leaves and bunches with irregular ripening. The grapes were then destemmed and passed to a third selection to inspect the berries and eliminate any remains of stalks. The grapes then underwent a 9-day pre-fermentation maceration at 8°C/46°F. Alcoholic fermentation took place with selected yeasts in small stainless steel tanks at 27°–29°C (81°–84°F) with one pumpover per day. Total maceration time was 31 days. The new wine was then devatted and racked to oak barrels, where malolactic fermentation occurred naturally. The wine aged in French oak barrels for 16 months. Approximately 70% of the barrels were new and the remaining 30% second-use. The wine was bottled unfiltered to conserve its concentration and character.

Laboratory Analysis

Alcohol: 14.7% vol
pH: 3.47
Total Acidity: 5.2 g/L (C4H6O6)
Residual Sugar: 3.1 g/L
Volatile Acidity: 0.54 g/L

Tasting Notes:

Intense deep violet in color. The elegant nose is complex, with aromas of black fruits and very pronounced notes of black pepper (from its origin in the La Capilla vineyard), accompanied by forest fruits and sweet spices, with a subtle touch of game meat and blonde tobacco. The palate stands out for its freshness and elegance, with firm yet silky tannins, tremendous structure, complexity, and an ample, long finish.

Cellaring Potential

Drink now or cellar until 2023.

FAMILY OWNED SINCE 1935