



VIU 1 2010

VITICULTURE

Vineyard: Viu 1 is made from the best Malbec grapes in 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: Of alluvial origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and has very good drainage and allows exceptional root development. The clay is of great quality because it is expandable and therefore is able to deliver water to the plant very well throughout the entire year, thereby encouraging ripening and preventing possible dehydration that affect grape quality.

Climate: The 2010 vintage was colder than normal in Chile and especially in the Colchagua Valley. Precipitation was 480 mm, concentrated during the winter months. The summer was dry with a complete absence of rainfall until May 5. Due to the cooler weather and slow ripening, the wines are generally fresher, with greater natural acidity and less alcohol.

VINIFICATION:

Variety: 98% Malbec, 2% Petit Verdot

Harvest: The grapes were hand picked into 12-kg boxes between May 5 and 13. The yield was 6.7 tons per hectare. The first selection was made in the vineyard and any leaves or imperfect bunches were eliminated.

Vinification techniques: 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 an 8-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 one pumpover per day. Total maceration time was 27 days. The new wine was racked to oak barrels, where malolactic fermentation occurred naturally. The wine was aged in 100% new French oak barrels for 16 months and was then bottled without filtering to conserve all of its concentration and character.

LABORATORY ANALYSIS

Alcohol: 15.2% vol.

pH: 3.53

Total Acidity: 5.5 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.62g/L

TASTING NOTES

Deep and intensely onyx-purple in color with an elegant and complex nose that features red and black fruits, notes of blue flowers, sweet spices, and blonde tobacco. The palate shows tremendous structure, soft texture, and very good balance between tannins and acidity. It is elegant, complex, and subtly mineral. The finish is long, pleasing, and persistent.

AGING POTENTIAL

Drink now or cellar until 2022.

FAMILY OWNED SINCE 1935