



## ViBo Viñedo Centenario 2011

### VITICULTURE

**Vineyard:** The grapes for this wine come from vineyards that are more than 100 years old at Viu Manent's San Carlos de Cunaco Estate in the Colchagua Valley.

**Soil:** The San Carlos Estate has soils of alluvial origin and a sandy-clay texture. The soil is deep, extraordinarily porous, and administers water to the plant very well throughout the year, which is very important for the quality of the final wine.

**Weather:** Total precipitation for the 2010–2011 season was 446 mm, concentrated during the winter months. The summer was dry, with hot days and cold nights. The peaks in temperature were not as high during December and January, and therefore the wine presents good natural acidity, freshness, and tremendous aromatic intensity.

**Vineyard Management:** Planted to a density of 4,464 to 5,714 vines per hectare, the vineyard is trellised to vertical shoot position and spur pruned. Shoots are tipped in spring and early summer, and leaves are manually pulled in early March to encourage ventilation to the grapes.

### VINIFICATION

**Variety:** Cabernet Sauvignon 51%, Malbec 44%, Petit Verdot 5%.

**Harvest:** The grapes were hand picked. The Cabernet Sauvignon and Malbec in late April and the Petit Verdot during the second week of May.

**Vinification Techniques:** The grapes were manually selected prior to being destemmed and crushed into a stainless steel tank. The must underwent a 5-day pre-fermentation cold soak (8°C) to achieve greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C with 1–2 daily pumpovers, which were kept short to extract only the most elegant tannins and thus obtain the fruitiest and friendliest wine. Malolactic fermentation took place naturally in oak barrels.

**Oak:** 100% of the wine was aged for 16 months in French oak barrels.

### LABORATORY ANALYSIS

Alcohol: 14.5 %vol.  
pH: 3.55  
Total Acidity: 5.4 g/L  
Residual Sugar: 2.9 g/L  
Volatile Acidity: 0.46 g/L

### TASTING NOTES

Deep cherry red with a violet hue. The complex nose offers aromas of red fruits, black currant, berries, cherries, blueberries, and plums with subtle notes of toast and blonde tobacco that meld with the fruit. The palate is ripe, complex, and very well structured with round tannins and fresh acidity and ends with an elegant, well-balanced, and mineral finish.

### AGING POTENTIAL

Drink now or hold up to 8 years.