



ViBo Punta del Viento 2012

VITICULTURE

Vineyard: The grapes for this wine come from our Fundo El Olivar located near the town of Peralillo in the Colchagua Valley. The plantation averages 8 years in age.

Soil: Piedmont of geological origin with 5°–10° slopes. The soil presents very good porosity and drainage with a very well structured first horizon with fragmented alterite and abundant fine root development.

Climate: The 2012 vintage was influenced by the La Niña Phenomenon and its corresponding decrease in oceanic temperature, which in turn resulted in low precipitation and high temperatures. The 2011–2012 spring presented normal temperatures and no frosts. The temperatures later increased and became very high in February and early March and even extended into late April and early May. The wines obtained are very concentrated with silky tannins, good color, and very intense fruity characteristics.

Vineyard Management: The vines are planted to a density of 4,167–5,714 plants per hectare and are vertically positioned and spur pruned. Shoots are tipped in spring and early summer, and leaves are manually pulled in March to encourage good ventilation around the grapes.

VINIFICATION

Variety: Grenache 76%, Mourvèdre 15%, Syrah 9%

Harvest: All the grapes were hand picked, the Grenache on April 5, the Mourvèdre on May 4, and the Syrah from March 27 through 29 2012.

Vinification techniques: The grapes were manually selected prior to being destemmed and crushed into stainless steel tanks, where they underwent a 5-day pre-fermentation cold soak for greater extraction of color and aromas. Alcoholic fermentation followed with selected yeasts at 24°–26°C with 1–2 short pumpovers per day in order to extract only the most elegant tannins and obtain a fruitier and friendlier wine. Malolactic fermentation took place naturally in oak barrels.

Oak: 100% of the wine spent 11 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 15% vol.

pH: 3.45

Total Acidity: 5.51 g/L

Residual Sugar: 2.4 g/L

Volatile Acidity: 0.44 g/L

TASTING NOTES

Intense ruby red in color. The nose is elegant, complex, and fruity with aromas of red fruits, sweet spices, black currants, and blond tobacco. The lush palate presents good structure and is very rich in acidity and balance with tannins that lend personality and lead to a long, deep, and pleasing finish.

AGING POTENTIAL

Drink now or cellar up to 7 years.

FAMILY OWNED SINCE 1935