



### GRAN RESERVA MALBEC 2019

**Vineyard:** The grapes for this wine come from the San Carlos vineyard near Cunaco in the Colchagua Valley. The vines average 28 years in age.

**Soils:** Of alluvial origin with a sandy-clay texture. The deep and extraordinarily porous soil has the ability to administer water to the plants very well throughout the year, which is very important for Malbec production.

**Climate:** The 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36 or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened, because at one point they were showing very dry due to high temperatures.

**Vineyard Management:** The vertically trained vines are cane- or double guyot-pruned and planted to a density of 4,464 per hectare. Shoots were pulled in spring and early summer, and leaves were pulled manually in early March to increase ventilation and the exposure of the grapes to the morning sun.

#### VINIFICATION

**Variety:** Malbec 94%, Syrah 5%, Petit verdot 1%.

**Harvest:** The grapes were harvested the first and second week of April 2019.

**Vinification:** The grapes were destemmed, crushed, and deposited into stainless steel tanks, where they underwent a 4-day cold pre-fermentation maceration at 10°C to enhance extraction of color and aromas. Alcoholic fermentation was carried out with selected yeasts at 25–27°C. Fermentation was very gentle to prevent “over-extraction” in order to produce wines that are more elegant, approachable, and balanced. This was followed by a post-fermentation maceration of approximately 2 weeks. Malolactic fermentation occurred naturally in the barrels. The majority of the wine was aged in French oak barrels and then lightly filtered and bottled.

**Oak:** 69% of the wine was aged for 11 months in French oak barrels. The remaining 13% was aged in stainless steel tanks.

#### LABORATORY ANALYSIS

Alcohol: 13,5% vol

pH: 3.66

Total Acidity: 5,24 g/L

Residual Sugar: 2,8 g/L

Volatile Acidity: 0.55 g/L

#### TASTING NOTES

Violet red color, with intense floral and red berries notes. On the palate feels broad, fruity and juicy combined with fresh sensation. Great structure and balance along with persistent finish.

#### CELLARING POTENTIAL

Drink now or cellar up to 6 years.

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