



## SINGLE VINEYARD CABERNET SAUVIGNON 2019 - LA CAPILLA ESTATE

### VITICULTURE

**Vineyard:** The grapes for this wine come from a selection of the best sectors of blocks 1, 2, 3, and 4 of our La Capilla Vineyard near the town of Peralillo in the Colchagua Valley. These blocks of Cabernet Sauvignon average 27 years in age.

**Soil:** Shallow soils of alluvial and volcanic origin with good drainage and low fertility contain a significant percentage of sand and silt with a compact sandy layer a meter below. The whitish volcanic ash observed on the surface lends special characteristics to the wine.

**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.

**Vineyard management:** The plantation has a density of 3,334 plants per hectare, and the vines are trellised to low vertical shoot position and spur pruned. Shoot tips are trimmed in spring and early summer, and the shoots are allowed to hang freely between the rows to shade the bunches from direct exposure to the sun and minimize the possibility of sunburn.

### VINIFICATION

**Variety:** Cabernet Sauvignon 100%

**Harvest:** The grapes were harvested by hand, by polygon, from April 17th–29th.

**Vinification techniques:** The bunches underwent a preliminary selection in the vineyard, and only those in optimal condition were harvested. The grapes were transported to the cellar in small trays of 10 Kgs each for a second selection in a selection table, prior starting with a very gentle destemming with a third selection, this time avoiding green and over mature berries. Finally, only those that pass this third selection are crushed into a stainless steel tank, where they underwent a 7-day pre-fermentation maceration at 10°C for better extraction of color and aromas. Alcoholic fermentation took place with native yeasts in stainless steel tanks at 25–27°C with 4 short pump-overs per day, ending with a post-fermentation maceration for approximately one week. The new wine underwent malolactic fermentation in different types of containers.

**Oak:** 43% of the wine aged for 14 months in French oak barrels (8% new), 55% in 5,200 and 3,200-liter unoaked foudres and 2% to clay vessels.

### LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.58

Total Acidity: 3.5 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.58 g/L

### TASTING NOTES

Deep, dark red in color. The complex nose features herbs and mature red berries like cherry and gooseberries followed by gentle tobacco notes. The tannins are round, firm and with great texture on the palate, accompanied by some sweet walnut notes in the after taste, leading to a long, pleasing finish.

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