



GRAN RESERVA MALBEC 2020

VITICULTURE

Vineyard: The grapes come from different vineyards in the Colchagua Valley, principally our San Carlos estate, located near Cunaco, in the Colchagua Valley. The vines average 20 years in age.
Soil: Of alluvial origin with sandy-clay textures and very deep. The soil has a very good ability to administer water to the plant throughout the year, with very good drainage and moderate fertility.
Climate: The 2019–2020 season began with the same drought we've been seeing for the last 10 years, with precipitation levels well below average during the winter months. This trend continued through spring, with very little rain during September and October, which forced us to move our first irrigations forward by 1 to 2 months. The low levels of moisture in the soil, added to the increased average temperatures during spring, meant that the phenological stages of the vines were also pushed forward. Summer had a greater number of warm days when compared to the previous year, with average high temperatures reaching 32°C, creating a rather uniform veraison in the grapes, with phenological ripening pushed forward. During the season, there were no adverse climatic events like heat waves and/or precipitations, meaning the vineyards were very healthy, allowing us to wait for the optimal ripening of the berries, obtaining smooth, elegant tannins with good ripening.
Vineyard management: The vines are planted to a density between 4,167–5,000 plants per hectare, with low vertical shoot positioning and spur pruned. Shoots are trimmed in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: Malbec 100%
Harvest: The grapes were harvested between March 23–April 5.
Vinification techniques: The grapes were destemmed and crushed into tanks. Alcoholic fermentation took place between 24–26°C. Fermentation was very gentle, avoiding any over-extraction, aiming to make a more elegant, friendlier, and more balanced wine, ending with a post-fermentation maceration of 6–9 days. Malolactic fermentation finished in barrels for 85% of the wine.
Oak: About 75% of the wine aged for 12 months in used French oak barrels, 6% in French oak foudres, and the remaining 19% in concrete tanks.

LABORATORY ANALYSIS

Alcohol: 14.0 %
pH: 3.67
Total Acidity: 3.1 g/L
Residual Sugar: 2.0 g/L
Volatile Acidity: 0.53 g/L

TASTING NOTES

With a deep-red color. The nose presents mostly red fruit aromas, with cassis, ripe fig, and a subtle note of spice, like vanilla. The palate shows good body, sweet tannins that are balanced by nice acidity. The finish is complex, with notes of fresh fruit complimented by a subtle caramel aftertaste.

CELLARING POTENTIAL

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