



GRAN RESERVA CABERNET SAUVIGNON 2020

VITICULTURE

Vineyard: The grapes for this wine primarily come from the San Carlos Vineyard located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago.

Soils: The deep and extraordinarily porous soils are of alluvial origin with a sandy-clay texture and have very good ability to administer water to the plants throughout the year, which is especially important in old vines.

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 vineyard is planted to a density of 4,808 plants per hectare, and the vines are trellised to low vertical shoot position 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: Cabernet Sauvignon 99% y Syrah 1%.

Harvest: The grapes were harvested between March 30 and April 4.

Vinification techniques: The grapes were destemmed and crushed into a tank for alcoholic fermentation at 26–28°C. Fermentation was very gentle to prevent over-extraction in order to obtain a friendlier, more elegant, and better-balanced wine. The wine then underwent a post-fermentation maceration for 7–10 days. Later, the new wine underwent malolactic fermentation, with 85% of the wine finishing the fermentation in barrels.

Oak: Approximately 75% of the wine aged for 12 months in used French oak barrels, 6% in French oak foudres, and the remaining 19% aged 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

Deep red in color. On the nose the aromas are principally of red fruit, cassis, ripe figs, and a subtle note of spice like vanilla. On the palate there's good structure, with sweet tannins balanced by good acidity. The finish is complex, with notes of fresh fruit complemented by a subtle caramel aftertaste.

CELLARING POTENTIAL

Drink now or cellar for up to 6 years.

FAMILY OWNED SINCE 1935

www.viومانент.cl



DOWNLOAD
TASTING VIDEO