

RESERVA ESTATE COLLECTION 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 a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

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 98%, Syrah 2%

Harvest: The grapes were harvested between March 30th and April 10th.

Vinification techniques: The grapes were destemmed and crushed into a tank for alcoholic fermentation at 24–26°C. Fermentation was very gentle to prevent over-extraction in order to obtain a friendlier, more elegant wine.

Oak: Approximately 20% of the blend aged for 6 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 13,9 % vol.

pH: 3,64

Total Acidity: 3,2 g/L

Residual Sugar: 2,4 g/L

Volatile Acidity: 0,61 g/L

TASTING NOTES

This ruby-red wine has glints of violet. On the nose, the aromas are fruity, principally red fruit like tart cherry and gooseberries. On the palate the wine is fruity with good balance, mature and firm tannins. Intense final with persistent fruity flavors in the after taste.

CELLARING POTENTIAL

Drink now or cellar for up to 4 years



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