



## GRAN RESERVA MALBEC 2021

### 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 21 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 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky tannins.  
**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 98% and 2% Petit Verdot  
**Harvest:** The grapes were harvested between March 28th – April 7th.  
**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 60% of the wine aged for 10 months in used French oak barrels, 4% in French oak foudres, and the remaining 36% in steel tank to keep fruit intensity intact.

### LABORATORY ANALYSIS

Alcohol: 14.0 %  
pH: 3.66  
Total Acidity: 5.61 g/L  
Residual Sugar: 2.27 g/L  
Volatile Acidity: 0.48 g/L

### TASTING NOTES

With a deep-purple color. The nose presents mostly red and blue fruit aromas, such as blue berry and cherry, and a subtle note of nougat. The palate shows good structure, soft tannins that are in balanced with nice acidity. The finish is long and persistent, with notes of fresh fruit complimented by a subtle toasted aftertaste.

### CELLARING POTENTIAL

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