



RESERVA ESTATE COLLECTION CABERNET SAUVIGNON 2021

VITICULTURE

Vineyard: Principally from our San Carlos vineyard, located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago.

Soil: Alluvial in origin with a sandy-clay texture. Deep and extraordinarily porous with a very good capacity to administer the delivery of water to the vines throughout the year, which is extremely important for these very old vines.

Climate: The 2020–2021 season began with one of the rainiest winters of the last few years, where the amount of precipitation reached 600mm during the winter months and into early spring, allowing us to postpone irrigation for 2 months on average. Thanks to this, the vineyards began their phenological cycle with a good level of moisture in the soil, avoiding the risk of stress in the plants. Winter had moderate temperatures, a trend that continued through mid-spring, causing a delay in budbreak. Summer had an important precipitation event at the end of January, which brought about lower temperatures during the weeks following the rain, once again delaying the ripening of the grapes. Finally in March and April we saw perfect weather conditions for the end of the ripening period, allowing us to obtain wines with great natural acidity, good concentration, and silky tannins.

Vineyard management: The vineyard is planted to a density of 4,808 plants per hectare, trained to low vertical shoot position and double guyot pruned. Shoots are pulled in 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 April 12–19, 2021.

Vinification: The grapes were destemmed and crushed into the tank. Alcoholic fermentation took place at temperatures between 24–26°C. Fermentation had a very gentle extraction, with 2 to 3 short pump-overs per day, avoiding over extraction, in order to obtain a wine with smooth, elegant tannins.

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

LABORATORY ANALYSIS

Alcohol: 13.5 % vol.

pH: 3.65

Total Acidity: 3.61 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

Ruby-red in color with glints of violet. On the nose the aromas are of ripe fruit, principally red fruit like cherry and red currant accompanied by a subtle hint of black pepper. The palate shows a fruity character with firm tannins and excellent balance. The finish is intense and fresh with notes of fruit and spice that remain on the palate for a long time.

AGING POTENTIAL

Drink now or cellar for up to 4 years.

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TASTING VIDEO