



RESERVA ESTATE COLLECTION MALBEC 2021

VITICULTURE

Vineyard: Principally from our San Carlos vineyard, located near Cunaco in the Colchagua Valley. The vineyards are on average 17 years old.

Soil: Alluvial in origin with a sandy-clay texture, good drainage and medium fertility.

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 vineyards are planted to a density between 4,167–5,000 plants per hectare, trained to low vertical shoot position and cane or double guyot pruned. Shoots are pulled in spring and early summer, and leaves are pulled manually in early March to ensure good ventilation and sun exposure in the mornings for the grapes.

VINIFICATION

Variety: Malbec 98%, Syrah 2%.

Harvest: The grapes were harvested during the last week of March, 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 that was more elegant, friendly, and balanced. Malolactic fermentation took place naturally after alcoholic fermentation.

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

LABORATORY ANALYSIS

Alcohol: 14.0 %vol.

pH: 3.63

Total Acidity: 3.05 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.46 g/L

TASTING NOTES

With a deep ruby-red color, the wine's nose shows fruit notes with aromas of blueberry and fresh cherry, accompanied by a floral note of violet. The palate is fresh with smooth, balanced tannins that give way to a long, fruity finish.

AGING POTENTIAL

Drink now or cellar for up to 4 years.

FAMILY OWNED SINCE 1935

www.viومانent.cl



DOWNLOAD
TASTING VIDEO