



SINGLE VINEYARD LA CAPILLA - CABERNET SAUVIGNON 2021

VITICULTURE

Vineyard: The grapes come from a selection of the best sectors in blocks 1, 2, 3, and 4 in our La Capilla vineyard, near the town of Perallillo in Colchagua Valley. These Cabernet Sauvignon block are on average 28 years old.

Soils: Are of volcanic and alluvial origin, short, with good drainage, low fertility, and an important percentage of sand and loam, with a compact layer of sandstone at a depth of 1 meter. There are volcanic ashes observed on the surface with a whiteish appearance that add special characteristics to the wine.

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 vines are planted to a density of 3,334 plants/hectare. They are trained to low vertical shoot positions and spur pruned, with removal of shoots in spring and early summer. The vine management is done leaving to avoid direct sunlight on the bunches, so the direct exposure to the grapes is minimal.

VINIFICATION

Variety: Cabernet Sauvignon 100%

Harvest: The grapes were hand harvested according to polygon between April 14 and 26, 2021.

Winemaking techniques: There was an initial selection of bunches in the vineyard, harvesting just the bunches that had reached optimal maturity. After this, the bunches were transported in 10kg bins to the selection table for another round of selection. Once finished, the grapes were gently destemmed in order to undergo a selection of berries, removing any that were green or dried.

Finally, just the berries that pass the selection are crushed and sent to stainless steel tanks for a pre-fermentation maceration for 5–7 days at 10°C. Alcoholic fermentation took place at 25–27°C, with 4 pump-overs per day, and finishing with a 7-day post-fermentation maceration.

Oak: The wine aged for 14 months in three types of containers: 73% of the wine in French oak barrels (9% new), 25% in untoasted French foudres and 2% in Concrete Eggs.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.57

Total Acidity: 3.31 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.5 g/L

TASTING NOTES

With a bright and deep red color and glints of violet. The expressive nose shows great complexity, highlighting aromas of ripe red fruit and blue fruit, including sour cherry and blueberry, together with a subtle note of pink pepper. The wine is intense on the palate, with good structure and balance, highlighting firm tannins that add tension and texture to the mouthfeel. Subtle nutty notes on the aftertaste lead to a long, elegant finish.

AGING POTENTIAL

Drink now or cellar until 2031.

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