



SINGLE VINEYARD MALBEC 2021 - SAN CARLOS ESTATE

VITICULTURE

Vineyard: These grapes come from the best sections of blocks 5 and 6 on our Fundo San Carlos estate, near the town of Cunaco, in the heart of the Colchagua Valley. The vineyard was planted more than 100 years ago.

Soils: Cunaco, where our San Carlos vineyard is located, has alluvial soil with a sandy-clay texture, with very good drain, extraordinarily porous and with a very good capacity to administer water to the plant throughout the year, which is very beneficial to the production of high-end Malbec.

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 4,464 plants/hectare. They are trained to low vertical shoot positions, and cane or double guyot pruned. Shoots are pulled in spring and the beginning of summer.

VINIFICATION

Variety: Malbec 100%.

Harvest: the grapes were harvested by hand into 10-kg containers between 5–13 April, 2021.

Winemaking techniques: There was an initial selection of bunches in the vineyard so that only the grapes that have reached optimal ripening are harvested. Next, the bunches were transported in 10kg crates to the selection table for another review. 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 with selected yeasts, with 4 pump-overs occurring daily, finishing with a post-fermentation maceration of 10 days.

Aging: The wine aged for 13 months in four different containers: 26% in French oak barrels (8% new), 67% in untoasted French oak foudres, 5% in concrete eggs, and 3% in clay tinajas.

LABORATORY ANALYSIS

Alcohol: 14.0 %

pH: 3.61

Total Acidity: 3.28 g/L

Residual Sugar: 2.24 g/L

Volatile Acidity: 0.55 g/L

TASTING NOTES

With a deep-red color, the wine's nose shows great complexity, highlighting aromas of small black fruits, accompanied by floral and citrus notes such as ripe orange peel. The palate shows a wine with refined silky tannins with great texture that support a finish that is fresh, broad, and persistent.

AGING POTENTIAL

Drink now or cellar until 2031.

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