



RESERVA ESTATE COLLECTION CABERNET SAUVIGNON 2022

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 2021–2022 began with a dry winter, with moderate precipitations at the beginning of the season, but that continued accumulating throughout the season, for a total close to 150mm by the beginning of spring. This meant we had to push forward our first irrigations by 3 weeks when compared to the previous season. This rainwater, together with the first irrigations of the season, allowed the phenological cycle of the vineyards to begin with good levels of moisture in the soils, thereby avoiding stress in the plants. Temperatures in early winter were mild, and this trend continued through to spring, which meant bud break occurred slightly later than normal. Summer began with very high temperatures, with heat waves during the first week that reached 35°C, leading us to believe harvest would be earlier. However, this trend retreated during January, when maximum temperatures barely reached 30°C, generating a slight delay in the grapes' ripening. During March and April weather conditions were very favorable to finish the ripening of our grapes. All of this translated into fresh wines with very good natural acidity, nice volume, and good balance.

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 96%, Syrah 4%.

Harvest: The grapes were harvested between 8–22 April 2022.

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: 3.45 g/L

Residual Sugar: 2.58 g/L

Volatile Acidity: 0.54g/L

TASTING NOTES

With a ruby-red color and glints of violet. On the nose the aromas are of ripe red fruit accompanied by subtle spiced notes of pink and black pepper. On the palate the tannins are firm, silky, and well balanced, accompanying a fruity character. The final is very long, with notes of fresh fruit on the aftertaste.

AGING POTENTIAL

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