



## RESERVA MALBEC ROSE 2022

### VITICULTURE

**Vineyard:** The grapes for this wine come from the San Carlos Vineyard in the heart of the Colchagua Valley. The blocks average 18 years in age.

**Soils:** Cunaco presents alluvial and extraordinarily porous sandy-clay soils with very good drainage and the ability to administer the water to the plant throughout the year.

**Climate:** The 2021–2022 season began with a dry winter, and moderate precipitation early in the season, which increased over the entire period, registering a total close to 150mm by the beginning of spring, forcing us to push irrigation forward by 3 weeks, compared to the previous season. Between the rain and irrigation early in the season, the phenological cycle of the grapes began with a good amount of moisture in the soil, meaning the plants were not under stress. Early winter temperatures were mild, with this trend continuing through to spring, causing a slightly later bud break than normal. Summer saw high temperatures with heat waves during the first week that reached 35°C, which would have indicated an early harvest, however, temperatures remained low during January, with maximum temperatures barely passing 30°C, which caused a delay in the ripening of the grapes. Finally, during March and April we had ideal conditions for the end of the grapes' ripening period. All of this has translated into fresh wines with excellent natural

**Vineyard Management:** The vineyards are planted to a density of 4,167–5,000 plants per hectare, and the vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer. The canopy was maintained intact to keep the bunches covered throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

### VINIFICATION

Variety: Malbec 100%.

Harvest: The grapes were harvested between February 24–March 1, 2022.

Vinification techniques: The grapes were destemmed and pressed. The juice was drained and decanted for 36–48 hours then fermented in stainless steel tanks at 14–16°C. Once fermentation had completed, the new wine remained on its finest lees to improve its balance and volume.

### LABORATORY ANALYSIS

Alcohol: 13.0 % vol.

pH: 3.34

Total Acidity: 6.11 g/L

Residual Sugar: 1.39 g/L

Volatile Acidity: 0.14 g/L

### TASTING NOTES

Pale pink color. On the nose, the wine reveals elegant floral notes accompanied by aromas of white and red fruit. The palate is fresh, with nice tension and balance, with a creamy texture reminiscent of lychee. The finish is fresh and balanced, ideal to enjoy on summer afternoons.

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