



RESERVA ESTATE COLLECTION MALBEC ROSÉ 2024

VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos Vineyard in the heart of the Colchagua Valley. The blocks average 19 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 2023–2024 season began with a winter that was rainier than previous years, with moderate precipitations early on that increased during the months of July and August, reaching a total above 600mm by early spring. This allowed us to delay the first irrigation of the season by 3–4 weeks when compared to the previous season. The amount of precipitation in winter allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and avoid risks of hydric stress in the plants. Temperatures in winter were mild, and this trend continued throughout spring, which meant budbreak was slightly delayed. Summer saw high temperatures with heat waves that continued sporadically during the entire season, which might have indicated an early harvest, however this pattern began to fade during the last third of summer and early autumn, when maximum temperatures just barely surpassed 30°C. This created very favorable conditions for our grapes to ripen fully. The season will be reflected in the fresh wines with character and complexity.

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 12–13 March 2024.

Winemaking 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: 12.5 % vol.

pH: 3.21

Total Acidity: 5,76 g/L

Residual Sugar: 1.08 g/L

TASTING NOTES

Pale pink color. On the nose, subtle citrus notes stand out, accompanied by aromas of white fruits and flowers. In the mouth it is a fresh wine with a creamy texture, achieving a mid-palate with great balance and fresh red fruit that reminds us of freshly cut strawberries. Fresh and long finish, ideal to enjoy on summer afternoons.

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