

GRAN RESERVA MALBEC 2022

VITICULTURE

Vineyard: The grapes come from different vineyards in the Colchagua Valley, principally our San Carlos estate, located near Cunaco, in the Colchagua Valley. The vines average 22 years in age.

Soil: Of alluvial origin with sandy-clay textures and very deep. The soil has a very good ability to administer water to the plant throughout the year, with very good drainage and moderate fertility

Climate: The 2021–2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

Vineyard management: The vines are planted to a density between 4,167–5,000 plants per hectare, with low vertical shoot positioning and spur pruned. Shoots are trimmed in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: Malbec 95%, Cabernet Sauvignon 3%, Petit Verdot 2%

Harvest: The grapes were harvested between March 27th and 29th, 2023.

Vinification techniques: The grapes were destemmed and crushed into tanks. Alcoholic fermentation took place between 24–26°C. Fermentation was very gentle, avoiding any over-extraction, aiming to make a more elegant, friendlier, and more balanced wine, ending with a post-fermentation maceration of 6–9 days. Malolactic fermentation finished in barrels for 85% of the wine.

Oak: About 28% of the wine aged for 11 months in used French oak barrels, 10% in French oak foudres, 2% remained in concrete eggs, and the remaining 60% in steel tank to keep fruit intensity intact.

LABORATORY ANALYSIS

Alcohol: 14,0 %

pH: 3,55

Total Acidity: (C4H6O6): 5,25 g/L

Residual Sugar: 2,81 g/L

Volatile Acidity: 0,54 g/L

TASTING NOTES

With a deep-purple color. The nose presents mostly red and blue fruit aromas, such as blue berry and cherry, and a subtle note of nougat. The palate shows good structure, soft tannins that are in balanced with nice acidity. The finish is long and persistent, with notes of fresh fruit complimented by a subtle toasted aftertaste.

CELLARING POTENCIAL

Drink now or age for up to 6 years.



FAMILY OWNED SINCE 1935

www.viumanent.cl



DOWNLOAD
TASTING VIDEO