

SINGLE VINEYARD MALBEC 2022 - SAN CARLOS

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 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, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. 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 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 8–18 April, 2022.

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 14 months in three different containers: 35% in French oak barrels, 51% in untoasted French oak foudres, and 14% in concrete eggs.

LABORATORY ANALYSIS

Alcohol: 13,5 %

pH: 3,48

Total Acidity: 3,38 g/L

Residual Sugar: 2,64g/L

Volatil Acidity: 0,44 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 2032.



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