



EL INCIDENTE 2012 - Fifth Vintage

Varieties: Carménère 91%, Malbec 8%, Petit Verdot 1%.

Vineyards: The grapes for this wine come from a selection from Viu Manent's best vineyards in the Colchagua Valley. The Carménère comes from the La Capilla Vineyard, the Malbec from the San Carlos Vineyard, and the Petit Verdot from the El Olivar Vineyards.

La Capilla: This vineyard is 23 years old and located approximately 3 kilometers from the town of Peralillo. The soil is short, low in fertility, of volcanic and alluvial origin, and has good drainage, a significant percentage of sand and silt, and a compact layer of sandstone at a depth of 1 meter. Volcanic ash leaves a whitish appearance on the surface and lends special characteristics to the wine. The Carménère comes from Block 20.

San Carlos: This vineyard was planted more than 100 years ago and is located in the western sector of Cunaco on soil of alluvial origin with a sandy-clay texture. It is extremely porous with very good drainage and no groundwater. The Malbec comes from Block 4.

El Olivar: This vineyard is 13 years old and located 2 kilometers south of the town of Peralillo. The vineyards are planted on a steep hillside with a 28° slope over very fragmented bedrock at a depth of 1 meter. The Petit Verdot comes from Block 20.

Climate: The 2012 vintage was influenced by the "La Niña" phenomenon, which produced a decrease in oceanic temperatures, which in turn resulted in lower precipitation and higher temperatures. The spring of 2011–2012 presented normal temperatures and was frost-free. Temperatures later increased and were very high in February and March and remained so into late April and early May. The wines are concentrated and have silky tannins, good color, and high fruit intensity.

Harvest: The grapes were hand picked into 10-kg boxes. The Carmenera was picked on May 10–11, the Malbec on April 30, and the Petit Verdot on May 9, 2012. The first selection was made in the vineyard to discard leaves and bunches in less than optimal condition.

Vinification Techniques: Upon arriving at the cellar, the bunches underwent a second selection to eliminate any remaining leaves and grapes with irregular ripening. They were then destemmed and the individual berries were subjected to a third selection to eliminate stems and any extraneous matter prior to undergoing a pre-fermentation cold soak at 8°C for 7 days. Alcoholic fermentation followed with selected yeasts in small stainless steel tanks at 26°–28°C with one pumpover per day. Total skin contact was 24 days, after which the wine was racked to oak barrels, where malolactic fermentation took place naturally. The wine was aged for 17 months in French oak barrels (76% new). The wine was not filtered prior to bottling to conserve all of its concentration and character.

Laboratory Analysis:

Alcohol: 14% vol
pH: 3.77
Total Acidity: 5.1 g/L (C4H6O6)
Residual Sugar: 3.0 g/L
Volatile Acidity: 0.62 g/L

Tasting Notes:

Deep, intense violet in color. The complex, fruity, and ripe nose expresses the characteristics of the year with aromas of black fruits, notes of black pepper and a bit of leather and blonde tobacco. Great structure and complexity on the palate with tannins that are both chalky (typical of the terroir at La Capilla) and silky and that lend way to a profoundly persistent finish.

Aging Potential:

Drink now or hold until 2021.