



ViBo Viñedo Centenario 2013

VITICULTURE

Vineyard: The grapes come from vineyards that are more than 100 years old at Viu Manent's Fundo San Carlos de Cunaco in the Colchagua Valley.

Soils: The soils at the San Carlos estate are of alluvial origin with a sandy-clay texture. It is deep and extraordinarily porous with a very good ability to administer water to the plant throughout the year, which is very important for the final quality of the wine.

Climate: The 2012–2013 season began with a cold and relatively rainy spring, which caused a delay in budbreak and the later phenological stages of the grapes. It was a very wet season, which slowed ripening and delayed harvest. Good temperatures in March and April allowed the skins and seeds of the red grapes to ripen well, and the grapes had considerably lower sugar levels and higher natural acidity. The harvest was approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity, and have approximately 1% less alcohol than usual.

Vineyard management: The plantation has a density that ranges from 4,464 to 5,714 plants per hectare. The vines are trellised to low vertical shoot position and cordon and spur pruned. The shoots are tipped in spring and early summer.

VINIFICATION

Variety: 63% Cabernet Sauvignon, 37% Malbec.

Harvest: The grapes were hand picked. The Cabernet Sauvignon was picked on May 1–6 and the Malbec on April 23–25, 2013.

Vinification techniques: The grapes were manually selected prior to being destemmed and crushed into a stainless steel tank, where they underwent a 5-day pre-fermentation cold soak at 8°C for better extraction of color and aromas. Alcoholic fermentation took place with native yeasts in stainless steel tanks at 26°–28°C and 2 short pumpovers per day to ensure that only the most elegant tannins were extracted in order to obtain a fruitier and friendlier wine. The new wine underwent malolactic fermentation naturally in oak.

Oak treatment: The wine was aged for 17 months in French oak barrels, 19% of which were new.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.64

Total Acidity: 5.2 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.63 g/L

TASTING NOTES

Intense ruby red with a violet hue. The nose is elegant, fresh, and intense with aromas of black currants, sour cherries, and fresh plums accompanied by a subtle herbal note. The palate is complex, with a long and mineral finish. This wine faithfully represents the characteristics of Colchagua and especially of the San Carlos de Cunaco Vineyard.

AGING POTENTIAL

Drink now or cellar up to 6 years.