



## VIU 1 2013 - Thirteenth Edition

### VITICULTURE

**Vineyard:** Viu 1 is made from the best Malbec grapes from Block 4 of our San Carlos Vineyard located near Cunaco in the Colchagua Valley. This block was planted more than 100 years ago at a density of 4,464 plants per hectare.

**Soil:** Of alluvial origin with a sandy-clay texture. It is deep and extraordinarily porous with very good drainage and presents good root development. The clay is of very high quality because it is 'expandable' and therefore administers water to the plants very well throughout the entire year. This encourages good ripening and prevents problems with dehydration that can affect the quality of the grapes.

**Climate:** The 2012–2013 season began with a cold and relatively rainy spring that provoked a delay in budbreak and the subsequent phenological stages of the grapes. It was a damp season, which resulted in slower and later ripening. Thanks to the good temperatures in March and April, the skins and seeds of the red grapes ripened well with a lower sugar level and higher acidity. Harvest took place 7–10 days later than usual. The wines are very fresh and fruity with good color, natural acidity, and approximately 1% less alcohol than normal.

### VINIFICATION

**Variety:** Malbec 98%, Petit Verdot 2%.

**Harvest:** The grapes were hand picked into 12-kg boxes during the last week of April. The first selection was made in the vineyard and any leaves or imperfect bunches were eliminated.

**Vinification:** Upon arriving at the cellar, the fruit underwent a second selection to remove any remaining leaves or irregularly ripened bunches. The grapes were destemmed before being inspected a third time to eliminate any remaining leaves and damaged berries. The grapes then underwent an 8-day pre-fermentation cold maceration at 8°C. Alcoholic fermentation took place with selected yeasts in small stainless steel tanks at 26°–28°C with one pumpover per day. Total maceration time was 27 days. The new wine was racked to oak barrels, where malolactic fermentation occurred naturally. The wine was aged in 80% new French oak barrels for 16 months and was then bottled without filtering to conserve all of its concentration and character.

### LABORATORY ANALYSIS:

Alcohol: 13.5% vol

pH: 3.51

Total Acidity: 5.36 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.61 g/L

### TASTING NOTES:

Deep and intense violet-cherry red in color. The character of this wine is expressed with notes of plums, blackcurrants, blueberries, violets, and wildflowers, with a subtle note of fine leather. The complex palate has tremendous texture and depth and is very flavorful, fresh, elegant, vibrant, and mineral, with a long finish. This is an authentic wine that is very expressive of its place of origin.

### CELLARING POTENTIAL:

Drink now or cellar up to 2023.

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