



VIBO VIÑEDO CENTENARIO 2014

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. They are 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 2013–2014 season began with a very cold spring marked by intense and prolonged frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as reduced yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the grapes' acidity levels high until harvest. The wines obtained are fresh with deep color and good concentration.

Vineyard management: The plantation density 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: 65% Cabernet Sauvignon, 35% Malbec.

Harvest: The grapes were hand picked. The Cabernet Sauvignon was picked on April 15–17, and the Malbec on April 11–23, 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 18 months in French oak barrels, 19% of which were new. 30% of the blend spent 6 months in a cement egg.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.61

Total Acidity: 3.3 g/L

Residual Sugar: 1.8 g/L

Volatile Acidity: 0.58 g/L

TASTING NOTES

Intense ruby red with a mahogany red hue. The nose presents tremendous fruity intensity and freshness with aromas that recall red fruits such as cherries, wild berries, and light notes of spices that lend complexity. The palate is very well balanced with good evolution, marked by its verticality and elegance. Very persistent with a lush, intense finish.

AGING POTENTIAL

Drink now or cellar up to 6 years.

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