





## ViBo Punta del Viento 2015

#### VITICULTURE

**Vineyard:** The grapes for this wine are from the El Olivar Estate, near Peralillo in the Colchagua Valley. The vines are 11 years old on average.

**Soil:** Piedmont of geological origin with a 5-10% slope. The very porous, very well drained soil has a well-structured clay-and-gravel first horizon over a layer of weathered alterite with abundant fine root development.

Climate: The 2014-2015 season began with intense frosts, which unlike the previous year, affected

the mountainous zones primarily and not the Intermediate Depression. While budbreak began a week or two early, the low temperatures that prevailed until the end of November slowed the growth of the shoots. The climate later warmed up (though the nights remained rather cool), with high daytime temperatures in January, February, March and April, prompting us to harvest both the whites and the reds early in order to obtain fresher, fruitier wines. The reds display great color and structure and are fresh and fruity despite the warm vintage, with interesting palates.

### VINIFICATION

Variety: Grenache 81%, Syrah 10%, Mourvedre 9%

Harvest: The grapes were hand-picked on March 20 (Grenache), April 9 (Mouvedre) and March 17-21 (Syrah), 2015.

**Vinification techniques:** The grapes were manually selected before being destemmed and crushed into a stainless steel tank, where they underwent a 5-day pre-fermentation cold soak at 8oC to enhance the extraction of aromas and color. Alcoholic fermentation with native yeasts occurred at 24-26oC, with pumpovers once or twice daily during fermentation to extract only the most elegant tannins, to yield a fruitier, friendlier wine. Three months after alcoholic fermentation, the wine was blended in French oak barrels, where malolactic fermentation occurred naturally.

Oak: 100% of the wine spent 10 months in used French oak barrels.

#### LABORATORY ANALYSIS

Alcohol: 14%Vol. PH: 3,34 Total Acidity: 3,17 g/L Residual Sugar: 2,43 g/L Volatile Acidity: 0,39 g/L

#### **TASTING NOTES**

A ruby-red color with violet hues, this wine has a complex nose with standout black and red fruit aromas and notes of spices, blond tobacco and redcurrants. The palate offers refreshing acidity and very good structure and balance that give way to an enjoyable, persistent finish.

#### AGING POTENTIAL

Drink immediately or cellar for up to 7 years.

# FAMILY OWNED SINCE 1935