



EL INCIDENTE 2015 - Seventh Edition

VARIETIES:

Carménère 94%, Malbec 5%, Petit Verdot 1%.

VINEYARDS

The grapes for this wine come from a selection of Viu Manent's best vineyards in the Colchagua Valley. The Carménère comes from the La Capilla Vineyard and the Malbec from the San Carlos Vineyard.

La Capilla: Carmenere Block 20, planted in 1994, approximately 3 kilometers from the town of Peralillo. The soil is shallow, 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.

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: Planted in 2003 2 kilometers south of the town of Peralillo. The vineyards are planted on hillsides with a steep, 28° slope and consist of clay over very fragmented bedrock that begins at a depth of 1 meter. The Petit Verdot comes from Block 20.

Climate: Although budbreak began 1–2 weeks earlier than usual, subsequent shoot growth was rather slow due to the low temperatures observed in late November. The weather later turned hot, with very high daytime temperatures from January through April, although the nighttime temperatures were quite cool. As a result, we harvested both red and white varieties early to ensure greater freshness and fruitiness.

Harvest: The grapes were hand picked into 10-kg boxes. The Carmenere and Malbec were picked during the last week of April and the Petit Verdot during the last week of March.

Vinification Techniques: Upon arriving at the cellar, the bunches underwent a selection to eliminate any remaining leaves and grapes with irregular ripening. They were then destemmed and the individual berries were subjected to another 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 in small stainless steel tanks at 26°–28°C with 4 short pumpovers per day. Total skin contact was 23 days, after which the wine was racked to oak barrels, where malolactic fermentation took place naturally. The new wine was aged for 16 months in French oak barrels (60% new) and then blended and stored in 3,200-liter foudres. The wine was not filtered prior to bottling to conserve all of its concentration and character.

Laboratory Analysis:

Alcohol: 13 % vol
pH: 3,47
Acidez Total: 5,5 g/L (C4H6O6)
Azúcar Residual: 2,7 g/L
Acidez Volátil: 0,57 g/L

Tasting Notes:

Deep, intense violet in color, with an elegant nose that expresses the characteristics of the year along with aromas of black fruits, black pepper, a bit of leather, cinnamon, and red tobacco. The palate stands out for its freshness and elegance, with refined and silky tannins that lead to a long, broad finish.

Aging Potential:

Drink now or hold until 2024.