



VIBO VIÑEDO CENTENARIO 2017

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 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal, even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

VINIFICATION

Variety: Cabernet Sauvignon 65%, Malbec 35%.

Harvest: The grapes were hand picked. The Cabernet Sauvignon was harvested during the last week of April, and the Malbec, during the first week of April 2017.

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 4 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 16 months in French oak barrels (79%) and untoasted French oak foudres (21%), and cement eggs (17%). 11% was new oak.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.77

Total Acidity: 4,97 g/L

Residual Sugar: 2.11 g/L

Volatile Acidity: 0.43 g/L

TASTING NOTES

Deep red in color. This wine stands out for its elegant nose with fruity aromas of black cherries, blueberries, and sour cherries, as well as notes of blond tobacco intermingled with subtle toasted notes. The palate shows tremendous character, delicious acidity, and tannic texture, ending on a deep, persistent finish.

AGING POTENTIAL

Drink now or cellar up to 6 years.

FAMILY OWNED SINCE 1935