



VIU 1 2017- Sixteenth 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: The San Carlos vineyard in Cunaco presents alluvial, sandy-clay soil with very good drainage, extraordinary porosity, and a very good ability to administer water to the plants throughout the entire year, which is very beneficial for producing high-end Malbec.

Climate: The 2016–2017 season began with a normal winter, both in precipitation and temperature. At the beginning of spring, the temperatures rose, causing the budbreak to occur 2 weeks earlier than normal, but very evenly. During the spring and summer the temperatures remained high, generating ideal conditions for optimal flowering, fruit setting, and coloring, all very even and short in duration. This meant a 2–3 week jump on harvest. The grapes were small and concentrated, with yields 10–15% lower than normal.

VINIFICATION

Variety: Malbec 93%, Petit Verdot 7%.

Harvest: The grapes were hand harvested in 12 kg boxes. The Malbec was harvested between March 23 and April 6. The Petit Verdot was harvested on April 9 and 10. A 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 bunches. The grapes then underwent a 7-day pre-fermentation cold maceration at 10°C (50°F). Alcoholic fermentation took place with selected yeasts in small stainless steel tanks at 24–26°C (75–79°F) with 4 short pumpovers per day to ensure very gentle extraction. Total maceration time was 22 days. The new wine was racked to oak barrels and oak foudres, where malolactic fermentation occurred naturally. Of the total, 56% aged in French oak foudres, 13% in clay amphorae, and the remaining 31% in French oak barrels for 18 months. The wine was then bottled without filtering to conserve all of its concentration and character.

LABORATORY ANALYSIS

Alcohol: 13.5 %

pH: 3.54

Total Acidity: 5.5 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.66 g/L

TASTING NOTES

Intense cherry red with a violet hue. Its complex and elegant nose is reminiscent of black fruit, violets, graphite, cassis, and sweet spices, together with subtle notes of mild tobacco and fine leather found among the many aromatic layers present. The palate is vibrant, with lots of energy, compact and elegant, with great texture and fine tannins that give way to a deep finish.

CELLARING POTENTIAL: Drink now or cellar up to 2028.

FAMILY OWNED SINCE 1935