



EL INCIDENTE 2017 - Ninth Edition

VARIETY:

Carménère 90%, Malbec 8%, Petit Verdot 2%.

VINEYARDS

The grapes come from a selection of our best vineyards on the Viu Manent property in the Colchagua Valley. The Carménère comes from the La Capilla vineyard, the Malbec from the San Carlos vineyard, and the Petit Verdot from the El Olivar vineyard.

La Capilla: Carménère block 20, planted in 1994 and located 3 kilometers from the town of Peralillo. The soil is volcanic in origin, alluvial, and shallow with good drainage. It is low in fertility and has a significant percentage of sand and silt with a compact sandy layer at a depth of 1 meter. The surface has a whitish appearance due to the volcanic ash in the soil that 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 soils of alluvial origin with a sandy-clay texture. It is extremely porous and has a very good drainage. The Malbec comes from block 4.

El Olivar: Planted in 2003 and located 2 kilometers south of the town of Peralillo. The vineyards are planted on hillsides with a pronounced 28% slope on clay soils over very fragmented bedrock at a depth of 1 meter. The Petit Verdot comes from block 20.

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 the harvest. The grapes were small and concentrated, with yields 10–15% lower than normal.

Harvest: The grapes were hand harvested in 12 kg boxes. The Carménère was harvested on April 18, the Malbec the first week of April, and the Petit Verdot on March 10.

Vinification Techniques: Once the grapes arrived at the cellar, the bunches underwent a selection, and were then destemmed, with the grapes then undergoing a second selection to eliminate any remaining leaves. The selection was followed by a cold pre-fermentation maceration at 10°C (50°F) for 5 days. The alcoholic fermentation took place in small stainless steel tanks at temperatures between 26–28°C (79–82°F). During the fermentation, 4 short pumpovers were performed daily. The total maceration time was 20 days, after which the wine was racked from the tanks to oak barrels, where the malolactic fermentation occurred naturally. Of the total, 85% of the wine aged in French oak barrels (40% new), and 15% in concrete eggs for 19 months. The bottling took place without filtering, in order to conserve the concentration and character.

Laboratory Analysis

Alcohol: 14 % vol
pH: 3,65
Total Acidity: 5,2 g/L (C4H6O6)
Residual Sugar: 2,7 g/L
Volatile Acidity: 0,62 g/L

Tasting Notes:

Intense red-violet in color. The nose is elegant, complex, and expressive, with notes of black pepper, sweet spices, and violets, plus a mix of red and black fruit. The palate is lively, with energy and big structure with fine, elegant tannins, smooth texture, and a clear expression of origin.

Aging Potential

Drink now or hold until 2027