



## Viu ∞ Cuvée Infinito 2017

### VITICULTURE

**Vineyard:** Viu 8 is made from a selection of the best Cabernet Sauvignon, Malbec, and Cabernet Franc grapes, planted in the San Carlos Vineyard in the Colchagua Valley. The Cabernet and Malbec vineyards were planted more than 100 years ago.

**Soil:** Sandy-clay alluvial soils with very good drainage, extraordinarily porous and able to manage water delivery to the plant very well throughout the year, which is very beneficial for the production of Cabernet Sauvignon and Malbec.

**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 bud break 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 and 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 expressive and concentrated, with good volume and complexity on the palate.

### VINIFICATION

**Variety:** Cabernet Sauvignon 61%, Malbec 33%, Cabernet Franc 6%.

**Harvest:** The Malbec grapes were harvested during the first days of April, and the Cabernet Sauvignon during the third week of April 2017.

**Vinification:** Once the grapes reached the winery, a second selection of clusters was performed, removing any remaining leaves and unevenly ripened clusters. The grapes were destemmed, then underwent a third selection, this time of the berries, primarily to eliminate stem remains. That selection was followed by a 5-day, cold pre-fermentation maceration at 8°C. Alcoholic fermentation was carried out with selected yeasts in small stainless steel tanks at 26–28°C. During this stage, several short pump overs were performed each day to keep the pomace moist. Maceration lasted a total of 25 days, then the wine was racked to oak barrels, where malolactic fermentation occurred naturally.

**Oak:** The wine was aged in French oak barrels (30% new) for 14 months, and 15% of the blend was aged in untoasted French oak foudres. The wine was then bottled unfiltered to preserve its full concentration and character.

### LABORATORY ANALYSIS

**Alcohol:** 14 %

**pH:** 3.57

**Total Acidity:** 5.59 g/l

**Residual sugar:** 2.62 g/l

**Volatile Acidity:** 0.66 g/l

### TASTING NOTES

Deep red color, the wine stands out for its elegant nose, where aromas of red fruit like cassis, plum, black cherry combine with smooth floral notes. On the palate the wine is complex with rich tannic texture, vibrancy, and depth, with good structural balance and a long finish.

### CELLARING POTENTIAL

Drink now or cellar up to 2029.