



Viu ∞ Cuvée Infinito 2016

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 2015–2016 season began with a dry winter, followed by a cold spring marked by lower than usual temperatures and late rains, primarily in September and November, owing to the El Niño phenomenon. This produced a delay in the phenological stages that continued up to harvest time. The late rains and the high humidity led to reduced yields, mainly because of the impact on fruit set. While summer was hot, with a couple of heat waves, autumn came in very cold and wet and delayed the harvest. The red wines obtained are elegant, with good fruit expression and a very fresh, well balanced palate.

VINIFICATION

Variety: Cabernet Sauvignon 65%, Malbec 23%, Cabernet Franc 12%.

Harvest: The grapes were hand-harvested into 12-kg boxes in mid-April. The first selection of clusters was performed in the vineyard and consisted mainly in the removal of leaves and poorly developed clusters.

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 pumpovers 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. The wine was aged in French oak barrels (25% new) for 14 months, then blended and aged for 5 months in cement eggs. It was later bottled unfiltered to preserve its full concentration and character.

LABORATORY ANALYSIS

Alcohol: 14 %
pH: 3.72
Total Acidity: 5.36 g/l
Residual sugar: 2.6 g/l
Volatile Acidity: 0.65 g/l

TASTING NOTES

A deep ruby-red color with violet hues. The nose is serious and classic, with aromas of blackcurrant, red fruit, cherries, and forest floor coupled with a subtle note of cedar. The palate offers abundant fine tannins and is concentrated, tasty, elegant, vibrant, and very well balanced, with a deep finish.

CELLARING POTENTIAL

Drink immediately or cellar up to 2028.