



VIBO VIÑEDO CENTENARIO 2018

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 2017–2018 season began with a cool, rainy spring that allowed us to delay our first irrigation until November. The cool temperatures through mid-November delayed the bud break and flowering by a few weeks. Bud break occurred very evenly, helping the phenolic state of the grapes. The season was more humid, which brought a slower and later ripening. Temperatures were moderate, with January averaging highs of 28°C. Thanks to higher temperatures in March and April, the skins and seeds were able to ripen, with lower levels of sugars than normal, but a higher natural acidity, having been harvested around 7–10 days later than in a normal year. The wines made are very fresh and fruity, with good color and good natural acidity.

Vineyard management: The vines are planted to a density of 4,464–5,714 plants per hectare, trained to low vertical shoot positioning and cane pruned. Shoots are tipped in spring and the beginning of summer.

VINIFICATION

Variety: Cabernet Sauvignon 60%, Malbec 40%.

Harvest: The grapes were harvested by hand between the third and fourth week of April.

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 with 4 short pump overs 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: 72% of the wine aged for 13 months in French oak barrels and 28% in untoasted French oak foudres. Approximately 10% of the oak was new.

LABORATORY ANALYSIS

Alcohol: 14%

pH: 3.67

Total Acidity: 5.2g/L

Residual Sugar: 2.6g/L

Volatile Acidity: 0.67g/L

TASTING NOTES

Ruby red in color with glints of violet. The nose expresses the character of these old vines, with delicate aromas of red fruit and cherry, together with notes of herbs and spices. On the palate the texture is tense but smooth at the same time, and elegant, with a sense of place, while also vibrant and with great depth. It's an inviting wine.

AGING POTENTIAL

Drink now or cellar for 7 years .

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