



## ViBo Punta del Viento 2018

### VITICULTURE

- **Vineyard:** The grapes for this wine are from the El Olivar Estate, near Peralillo in the Colchagua Valley. The vines are 13 years old on average.
- **Soils:** Piedmont of geological origin with a 5-10% slope. The very porous, very well drained soil has a well-structured clay-and-gravel first horizon over a layer of weathered alterite with abundant fine root development.
- **Climate:** The 2017–2018 season began with a cool, rainy spring, allowing us to delay the first irrigations until November. The cool temperatures through mid-November also delayed bud break and flowering by some weeks. Bud break occurred evenly, which was beneficial for the phenolic stages of the grapes. It was a wetter season, which meant ripening was slower and later than normal. Temperatures were moderate, with January averaging high temperatures of 28°C. Thanks to good temperatures in March and April, the skins and seeds were able to reach a good level of ripening, with lower levels of sugars and higher acidity than normal, harvesting the fruit 7–10 days later. The wines are fresh, fruity, with good color and natural acidity.
- **Vineyard management:** The vineyards are planted to a density of 4,167–5,714 plants per hectare, trained to low vertical shoot positioning and cane pruned.

### VINIFICATION

- **Variety:** Grenache 60%, Mourvedre 24%, Syrah 16%
- **Harvest:** The grapes were harvested between the last week of March and the first week of April.
- **Vinification techniques:** The grapes were manually selected before being destemmed and crushed into a stainless steel tank, where they underwent a 5-day pre-fermentation cold soak at 8°C to enhance the extraction of aromas and color. Alcoholic fermentation with native yeasts occurred at 24–26°C, with pumpovers once or twice daily during fermentation to extract only the most elegant tannins, to yield a fruitier, friendlier wine.
- **Oak:** 50% of the wine aged for 12 months in untoasted French oak foudres, 15% in concrete eggs, 12% in 500-liter barrels, and 23% in 225-liter barrels.

### LABORATORY ANALYSIS

- Alcohol: 14.5 %vol.
- pH: 3.58
- Total Sugar: 5.3 g/L
- Residual Sugar: 2.8 g/L
- Volatile Acidity: 0.56 g/L

### TASTING NOTES

Intense cherry-red in color, this wine has a nose full of red and blue fruit and subtle floral, spice, and herbal aromas. The palate is fresh with a big personality, broad with fine but firm tannins that lead to an enjoyable, persistent finish.

### AGING POTENTIAL

Drink now or cellar for up to 7 years.

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