



EL INCIDENTE 2018 - Tenth Edition

VARIETIES

Carménère 85%, Malbec 15%.

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 and the Malbec from the San Carlos 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.

Climate: The 2017–2018 season was noticeably cooler thanks to a particular phenomenon where the Pacific anticyclone was weakened, allowing coastal breezes and clouds to arrive to the interior valleys, producing lower maximum temperatures, especially during the summer, which was highly beneficial to the warmest part of the valley, where ripening was slower and the natural balance between the sugars and acidity was optimal. Additionally, autumn was dry, without rain, meaning we could calmly wait until the optimal ripening for harvest. The wines have lower levels of alcohol and lots of freshness, with big character, concentrated color, very good balance, and an elegant expression of their origin.

Harvest: The Carménère and Malbec grapes were harvested by hand into 12 kg boxes during the last week of April.

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 23 days, after which the wine was racked from the tanks to oak barrels and concrete eggs, where the malolactic fermentation occurred naturally. Of the total, 85% of the wine aged in French oak barrels (73%, 17% new), and concrete eggs (27%).

LABORATORY ANALYSIS

Alcohol: 14 % vol
pH: 3.56
Total Acidity: 5.3 g/L (C4H6O6)
Residual Sugar: 2.2 g/L
Volatile Acidity: 0.59 g/L

TASTING NOTES

Purple in color with a pure and captivating nose, showing aromas of exotic spices, green tea, violets, and various red and black fruits, together with subtle herbal notes. The palate shows a solid wine, fresh, velvety tannins, with elegance and vibrancy, and rich texture and depth.

AGING POTENTIAL

Drink now or hold until 2027.

