



## VIU 1 2018 - Seventeenth Edition

### VITICULTURE

**Vineyard:** Viu 1 is made from the best Malbec grapes from Block 4 of our San Carlos vineyard, located near Cunaco in the Colchagua Valley. This block was planted more than 100 years ago at a density of 4,464 plants per hectare.

**Soils:** The San Carlos vineyard in Cunaco presents alluvial, sandy-clay soil with very good drainage, extraordinary porosity, and a very good ability to administer water to the plants throughout the entire year, which is very beneficial for producing high-end Malbec.

**Climate:** The 2016–2017 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.

### VINIFICATION

**Variety:** Malbec 87%, Cabernet Sauvignon 9%, Petit Verdot 4%.

**Harvest:** The grapes were harvested by hand into 12 kg boxes. The Malbec was harvested the last week of April. The Cabernet Sauvignon and Petit Verdot, the second week of April. A first selection was made in the vineyard and any leaves or imperfect bunches were eliminated.

**Vinification:** Upon arriving at the cellar, the fruit underwent a second selection to remove any remaining leaves or irregularly ripened bunches. The grapes were destemmed before being inspected a third time to eliminate any remaining leaves and damaged bunches. The grapes then underwent a 5-day pre-fermentation cold maceration at 100C (50oF). Alcoholic fermentation took place with selected yeasts in small stainless steel tanks at 25–27°C (77–81°F) with 4 short pump-overs per day to ensure very gentle extraction. Total maceration time was 21 days. The new wine was racked to oak barrels, oak foudres, and cement tanks where malolactic fermentation occurred naturally. Of the total, 62% aged in French oak foudres, 34% in French oak barrels, and 4% in cement eggs for 16 months.

### LABORATORIO ANALYSIS

Alcohol: 14%

pH: 3.4

Total Acidity: 5.9 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.53 g/L

### TASTING NOTES

The wine presents a pretty violet-onyx color. The nose is elegant, expressive, complex, and classic, full of aromatic layers, particularly red fruit, violets, graphite, and subtle notes of herbs and spices that lead to vibrancy on the palate, showing lots of energy and life. It's attractive and fresh with great texture and depth.

### AGING POTENTIAL

Drink now or cellar up to 2030.

FAMILY OWNED SINCE 1935