

VIBO VIÑEDO CENTENARIO 2019

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 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36 or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened, because at one point they were showing very dry due to high temperatures.

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 69%, Malbec 31%.

Harvest: The grapes were harvested by hand between the second and third 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: 82% of the wine aged for 14 months in French oak barrels and 18% in untoasted French oak foudres. Approximately 10% of the oak was new.

LABORATORY ANALYSIS

Alcohol: 13,5%

pH: 3.47

Total Acidity: 5.68g/L

Residual Sugar: 2.5g/L

Volatile Acidity: 0.5g/L

TASTING NOTES

It is a wine that is charming from the nose. It is complex, expressive, elegant and delicate, with aromas of red fruits and subtle herbal notes. In the mouth it has a smooth texture, with very fine tannins and a lot of flavor. It is vibrant, deep and with a great juiciness that invites you to drink.

AGING POTENTIAL

Drink now or cellar for 7 years.



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