



VIU 1 2019 - Eighteenth 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 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.

VINIFICATION

Variety: Malbec 86%, Cabernet Sauvignon 12%, Petit Verdot 2%.

Harvest: The grapes were harvested by hand into 12 kg boxes. All varieties were harvested 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 10°C. Alcoholic fermentation took place with selected yeasts in small stainless steel tanks at 25–27°C with 4 short pump-overs per day to ensure very gentle extraction. Total maceration time was 28 days. The new wine was racked to oak barrels (51%) and oak foudres (49%) for 16 months. After this, was bottled without any filtration to preserve concentration and character.

LABORATORIO ANALYSIS

Alcohol: 14%

pH: 3.47

Total Acidity: 5.5 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.56 g/L

TASTING NOTES

The wine presents a pretty violet and cherry color. It's perfumed, complex and fresh in the nose, with floral notes such as violet, red and blue berries and subtle aromas of orange peel, together with sweet spices and graphite. On the palate it has great character and structure, but being soft and elegant at the same time. It shows itself alive with lots of energy and freshness alongside with a superb aging potential.

AGING POTENTIAL

Drink now or cellar up to 10 years.

FAMILY OWNED SINCE 1935