



Viu ∞ Cuvée Infinito 2018

VITICULTURE

Vineyard: Viu ∞ is made from a selection of the best Cabernet Sauvignon, Malbec, and Cabernet Franc grapes, planted in the San Carlos Vineyard in the Colchagua Valley. The Cabernet and Malbec vineyards were planted more than 100 years ago.

Soil: Sandy-clay alluvial soils with very good drainage, extraordinarily porous and able to manage water delivery to the plant very well throughout the year, which is very beneficial for the production of Cabernet Sauvignon and 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: Cabernet Sauvignon 82%, Malbec 14%, Cabernet Franc 4%.

Harvest: The Malbec grapes were harvested during the third and fourth week of April

Vinification: Once the grapes reached the winery, a second selection of clusters was performed, removing any remaining leaves and unevenly ripened clusters. The grapes were destemmed, then underwent a third selection, this time of the berries, primarily to eliminate stem remains. That selection was followed by a 5-day, cold pre-fermentation maceration at 8°C. Alcoholic fermentation was carried out with selected yeasts in small stainless steel tanks at 26–28°C. During this stage, several short pump overs were performed each day to keep the pomace moist. Maceration lasted a total of 22 days, then the wine was racked to oak barrels, where malolactic fermentation occurred naturally.

Oak: 64% of the wine was aged in French oak barrels (48% new) and 36% of the blend was aged in untoasted French oak foudres for 14 months. The wine was then bottled unfiltered to preserve its full concentration and character.

LABORATORY ANALYSIS

Alcohol: 13,5 %
pH: 3.45
Total Acidity: 5.7 g/l
Residual sugar: 2.4 g/l
Volatile Acidity: 0.53 g/l

TASTING NOTES

Viu ∞ is a wine that deeply express the finesse and elegance obtained from centennial vines, with a highly perfumed nose, great definition and purity, full of red fruits and floral notes. The palate is fresh, vibrant, full of life, with very fine tannins that leads to a finish of great depth and precision.

CELLARING POTENTIAL

Drink now or cellar up to 2029.

FAMILY OWNED SINCE 1935