



VIBO PUNTA DEL VIENTO 2020

VITICULTURE

Vineyard: The grapes for this wine are from the El Olivar Estate, near Peralillo in the Colchagua Valley. The vines are 15 years old on average.

Soils: Piedmont of geological origin with a 5-10% slope. The very porous, very well drained soil has a well-structured clay-and-gravel first horizon over a layer of weathered alterite with abundant fine root development.

Climate: The 2019–2020 season began with the same drought that we've been experiencing for the last 10 years, with rain levels far below average during the winter months. This trend continued through spring, with the same shortage of precipitation through September and October, which is why the first season's irrigation was pushed forward by 1 or 2 months. The low levels of moisture in the soils, together with the higher than normal temperatures in spring, moved the phenological stages of the grapes forward. Summer saw an increase in warm days when compared to the previous season, and average high temperatures reached 32°C, producing a rather uniform veraison in the grapes, as well as early phenological ripening. There were no adverse climatic events during the season, like heat waves and/or precipitations, translating into healthy conditions in our vineyards, allowing us to wait for the optimal ripening of our grapes, obtaining smooth, elegant, and well-ripened tannins.

Vineyard management: The vineyards are planted to a density of 4,167–5,714 plants per hectare, trained to low vertical shoot positioning and cane pruned.

VINIFICATION

Variety: Grenache 61%, Syrah 22%, Mourvedre 17%.

Harvest: The grapes were harvested between March 14–24, 2020.

Vinification techniques: The grapes were manually selected before being destemmed and crushed into a stainless steel tank, where they underwent a 6-day pre-fermentation cold soak at 8°C to enhance the extraction of aromas and color. Alcoholic fermentation with native yeasts occurred at 24–26°C, with short pumpovers once or twice daily during fermentation to extract only the most elegant tannins, to yield a fruitier, friendlier wine.

LABORATORY ANALYSIS

Alcohol: 14.5 %vol.

pH: 3.5

Total Sugar: 3.60 g/L

Residual Sugar: 2.5 g/L

Volatile Acidity: 0.48 g/L

TASTING NOTES

Intense ruby-red color. On the nose there are notes of wild fruit like maqui and red currant, accompanied by spiced notes like white pepper. The wine's palate is fresh, lively, and with a big personality. The firm tannins add a sensation of minerality that lead to a pleasant, persistent finish.

AGING POTENTIAL

Drink now or cellar for up to 7 years.