



EL INCIDENTE 2019 - Eleventh Edition

VARIETIES

Carménère 86%, Malbec 14%

VINEYARDS

The grapes come from a selection of our best vineyards on the Viu Manent property in the Colchagua Valley. The Carménère comes from the La Capilla vineyard and the Malbec from the San Carlos vineyard.

La Capilla: Carménère block 20, planted in 1994 and located 3 kilometers from the town of Peralillo. The soil is volcanic in origin, alluvial, and shallow with good drainage. It is low in fertility and has a significant percentage of sand and silt with a compact sandy layer at a depth of 1 meter. The surface has a whitish appearance due to the volcanic ash in the soil that lends special characteristics to the wine.

San Carlos: This vineyard was planted more than 100 years ago and is located in the western sector of Cunaco on soils of alluvial origin with a sandy-clay texture. It is extremely porous and has a very good drainage. The Malbec comes from block 4.

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.

Harvest: The Carménère and Malbec grapes were harvested by hand into 12 kg boxes during the second week of April.

Vinification techniques: Once the grapes arrived at the cellar, the bunches underwent a selection, and were then destemmed, with the grapes then undergoing a second selection to eliminate any remaining leaves. The selection was followed by a cold pre-fermentation maceration at 10°C (50°F) for 5 days. The alcoholic fermentation took place in small stainless-steel tanks at temperatures between 24–26°C. During the fermentation, 4 short pumpovers were performed daily. The total maceration time was 24 days, after which the wine was racked from the tanks to oak barrels and concrete eggs, where the malolactic fermentation occurred naturally. Of the total, 85% of the wine aged in French oak barrels (69%, 9% new), and concrete eggs (31%) for 14 months.

LABORATORY ANALYSIS

Alcohol: 14 % vol
pH: 3.6
Total Acidity: 5.2 g/L (C4H6O6)
Residual Sugar: 2.5 g/L
Volatile Acidity: 0.55 g/L

TASTING NOTES

Deep and intense purple in color. In the nose it's intense, elegant, complex and expressive presenting the typical aromas of this variety with blue and red fruits, together with plum, violet, black pepper and sweet spices. The palate shows a balanced wine, vibrant with velvety tannins and a long finish.

AGING POTENTIAL

Drink now or hold until 2030.