



## VIBO VIÑEDO CENTENARIO 2020

### VITICULTURE

**Vineyard:** The grapes come from our 100-year-old vines on our San Carlos de Cunaco estate in the Colchagua Valley.

**Soils:** The San Carlos estate has soils of alluvial origin with a sandy-clay texture. They're deep, with extraordinary porosity and a very good capacity to administer water to the plant throughout the year, which is very important for the final quality of the wine.

**Climate:** The 2019–2020 season began with the same drought we've been seeing for the last 10 years, with precipitation levels well below average during the winter months. This trend continued through spring, with very little rain during September and October, which forced us to move our first irrigations forward by 1 to 2 months. The low levels of moisture in the soil, added to the increased average temperatures during spring, meant that the phenological stages of the vines were also pushed forward. Summer had a greater number of warm days when compared to the previous year, with average high temperatures reaching 32°C, creating a rather uniform veraison in the grapes, with phenological ripening pushed forward. During the season, there were no adverse climatic events like heat waves and/or precipitations, meaning the vineyards were very healthy, allowing us to wait for the optimal ripening of the berries, obtaining smooth, elegant tannins with good ripening.

**Vineyard management:** The vines are planted to a density of 5,714 plants per hectare, and are trellised to a low vertical shoot position and spur pruned. Shoots are trimmed in spring and early summer.

### VINIFICATION

**Variety:** Cabernet Sauvignon 69%, Malbec 31%.

**Harvest:** The grapes were harvested by hand during the last week of March and the first week of April.

**Vinification techniques:** The grapes were hand selected prior to destemming and crushed into a stainless steel tank. A pre-fermentation maceration took place for 5 days at 10 °C, in order to increase the extraction of color and aromas. Alcoholic fermentation took place with native yeasts at temperatures between 26–28 °C. 4 short daily pump-overs took place during fermentation, in order to extract the most elegant tannins and make a friendlier, more fruit-forward wine. Malolactic fermentation took place naturally in oak barrels.

**Oak:** The wine aged for 15 months in French oak barrels (59%, with 6% new barrels), concrete eggs (20%) and untoasted French oak foudres (21%).

### LABORATORY ANALYSIS

Alcohol: 13.5 %vol.

pH: 3.61

Total Acidity: 3.77 g/L

Residual Sugar: 2.61 g/L

Volatile Acidity: 0.6 g/L

### TASTING NOTES

Intense ruby-red color. The complex nose shows notes of fruit like maqui and red currant, accompanied by tertiary aromas, including tobacco. The palate revels a fresh wine with big personality, smooth, elegant tannins that add a sense of creaminess that lead to a long, pleasant finish.

### CELLARING POTENTIAL

Drink now or age for up to 8 years.

FAMILY OWNED SINCE 1935