



## VIU 1 2020- Nineteenth 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:** In the Colchagua Valley, the 2019–2020 season began with a temperate winter with low precipitations. Watering began earlier as a way to compensate for the lack of winter rains. The beginning of spring was cooler than normal, but temperatures remained normal through early summer, which was very hot and dry. This accelerated the ripening of the grapes, pushing us to harvest quickly in order to maintain the freshness and liveliness in the wines. At the same time it was the deciding factor in the extraordinary health of the grapes this season.

### VINIFICATION

**Variety:** Malbec 85%, Cabernet Sauvignon 14%, Petit Verdot 1%.

**Harvest:** The grapes were harvested by hand into 12kg containers. All of the varieties were harvested during the third and fourth weeks of March. An initial 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 24–25°C with 4 short pump-overs per day to ensure very gentle extraction. Total maceration time was 23 days. The new wine was racked to oak barrels (63%) and oak foudres (37%) for 16 months. After this, was bottled without any filtration to preserve concentration and character.

### LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.54

Total Acidity: 5.55 g/L

Residual Sugar: 2.59 g/L

Volatile Acidity: 0.63 g/L

### TASTING NOTES

With a deep cherry-red color. On the nose, this Viu 1 2020 shows elegance, character, and a clarity of aromas, with notes of red and blue fruit like fresh plum, with violet and mineral aromas. The palate of the wine has great balance, fine tannins, and is fresh, juicy, deep, and well defined, with lots of energy and a long finish.

### AGING POTENTIAL

Drink now or cellar up to 10 years.

FAMILY OWNED SINCE 1935