



## VIBO PUNTA DEL VIENTO 2021

### 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 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky 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 51%, Syrah 18%, Mourvedre 22%, Cinsault 9%

**Harvest:** The grapes were harvested between March 17-27, 2021.

**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.

69% of the wine was for 14 months in French oak barrels, while 26% spent same time in untoasted French oak fudres. The remaining 15% was kept in concrete eggs to enhance freshness and tension.

### LABORATORY ANALYSIS

Alcohol: 14.5 %vol.

pH: 3.49

Total Sugar: 3.57 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.57 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 and pink 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.

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