

RED BLEND 2021



VITICULTURE

Vineyard: The grapes are principally from our San Carlos estate, located near Cunaco, while a small portion comes from our El Olivar estate near Peralillo. Both vineyards are found within the greater Colchagua Valley.

Soil: The San Carlos estate has soils of alluvial origin with a sandy-clay texture. Deep and extraordinarily porous, they have an excellent capacity to administer water to the vines throughout the year, which is extremely important in the case of these very old vines. At El Olivar, the soils are of a more geological origin, with very good porosity, sitting on top of fractured rock that is highly colonized by roots, which are found below a small layer dominated by clay.

Climate: The 2020–2021 season began with one of the rainiest winters in recent memory, with precipitation levels reaching 600mm during the winter and beginning of spring, allowing us to delay our first irrigations by 2 months on average. Thanks to this rain, the vines began their phenolic cycle with a good level of moisture in the soil, avoiding hydric stress in the plants. Winter temperatures were mild, a trend that continued through spring, causing a delay in bud break. Summer saw an important episode of rain toward the end of January, which dropped the high temperatures during the weeks following and caused a delay in the ripening of the grapes. The months of March and April gave us perfect weather conditions to finish the ripening, and allowed us to obtain wines with excellent natural acidity, good concentration, and silky tannins.

Vineyard management: The vineyard is planted to a density of 4,808 plants per hectare, trained to low vertical shoot positioning, and spur pruned. Shoots are trimmed in spring and early summer.

VINIFICATION

Variety: Cabernet Sauvignon 68%, Malbec 11%, Carmenere 7%, Syrah 4%, Petit Verdot 4%, Mourvedre 3%, Carignan 2%, Cabernet Franc 1%.

Harvest date: The grapes were harvested on different dates between March 12 and April 27, 2021, respecting the optimal ripening point for each variety.

Vinification techniques: Grapes were destemmed into a stainless steel tank, where a cool pre-fermentation maceration took place at 8°C for three days, extracting color and aromas. Alcoholic fermentation took place with three short, daily pump-overs to extract only the most elegant tannins and obtain a more fruit-forward and friendly wine. Malolactic fermentation took place naturally in second-use French oak barrels.

Aging: 34% of the wine aged for 10 months in second-use French oak barrels, while 48% of the wine aged in stainless steel tanks, helping to maintain the intensity of the fruit in the blend. The remaining 18% aged in concrete tanks, 14% in tanks and 4% in eggs, adding freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13,5 %
pH: 3.67
Total Acidity: 5.21 g/L
Residual Sug: 2.9 g/L
Volatile Acidity: 0.51 g/L

TASTING NOTES

With a deep red color, the wine's nose shows complexity and great aromatic intensity, highlighting notes of red fruit such as cherry and fresh plum, with subtle nutty notes that mix elegantly with hints of black pepper. The palate has nice texture and balance, with firm, silky tannins that add concentration and structure to the wine. The wine's finish shows great depth and length, with smoky notes in the aftertaste.

AGING POTENTIAL

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