



EL INCIDENTE 2020 - Twelfth Edition

Variety: Carménère 85%, Malbec 15%

Vineyards: The grapes come from a selection of Viu Manent's best vineyards, all located in the Colchagua Valley. The soils where the Carménère is planted are of volcanic origin with a presence of fractured rock in the entire profile, and with very good drainage. The Malbec vineyard was planted more than 100 years ago and is located to the west of the town of Cunaco, planted on soils of alluvial origin with a sandy-clay texture, with extreme porosity and very good drainage.

Climate: In the Colchagua Valley, the 2019–2020 season began with a mild winter and low levels of precipitation. Irrigations began earlier as a way to compensate for the lack of winter rains. The beginning of spring was cooler than normal, but afterward temperatures remained normal for the season until summer, which was very dry and warm. This accelerated the ripening of the grapes, forcing us to harvest more quickly in order to maintain the freshness and vivacity of the wines. At the same time, it was the factor responsible for the extraordinary health of the grapes that we had during this season.

Harvest: The grapes were harvested by hand into 12kg boxes. The Carménère was harvested during the first days of April, and the Malbec at the end of March.

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 23–24°C. During the fermentation, 4 short pumpovers were performed daily. The total maceration time was 22 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, 82% of the wine aged in French oak barrels (16% new), and concrete eggs (18%) for 16 months.

Laboratory Analysis

Alcohol: 14,5 % vol
pH: 3,5
Acidez Total: 5,4 g/L (C4H6O6)
Azúcar Residual: 2,6 g/L
Acidez Volátil: 0,55 g/L

Tasting Notes

An intense violet color. The nose is of a deep, elegant Carménère with black fruit and floral notes, including cherry, violet, black olive, and different spices. On the palate the wine has big structure and is very intense, with very present but polished tannins, and a great concentration of flavors, while being vibrant and deep, with a very long finish.

Aging Potential

Drink now or cellar for 10 years.