

VIBO VIÑEDO CENTENARIO 2021



VITICULTURE

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

Soil: 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 2020–2021 season began with one of the rainiest winters of the last few years, where the amount of precipitation reached 600mm during the winter months and into early spring, allowing us to postpone irrigation for 2 months on average. Thanks to this, the vineyards began their phenological cycle with a good level of moisture in the soil, avoiding the risk of stress in the plants. Winter had moderate temperatures, a trend that continued through mid-spring, causing a delay in budbreak. Summer had an important precipitation event at the end of January, which brought about lower temperatures during the weeks following the rain, once again delaying the ripening of the grapes. Finally in March and April we saw perfect weather conditions for the end of the ripening period, allowing us to obtain wines with great natural acidity, good concentration, and silky tannins.

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 second and third weeks of April, 2021.

Vinification techniques: The grapes were hand selected prior to destemming, and crushed into stainless steel tanks. A cool pre-fermentation maceration took place at 10°C for 5 days, with the objective of greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at temperatures between 26–28°C. During fermentation, 4 short, daily pump-overs aided in extracting more elegant tannins and producing a fruitier, friendlier wine. Malolactic fermentation took place naturally in oak barrels.

Oak: The wine aged in French oak barrels, (78%, 6% new), and untoasted French oak foundres with a 5,200L capacity (22%).

LABORATORY ANALYSIS

Alcohol: 14.0 %vol.

pH: 3.57

Total Acidity: 3.47 g/L

Residual Sugar: 2.52 g/L

Volatile Acidity: 0.62 g/L

TASTING NOTES

With an intense ruby-red color, the wine's nose shows notes of wild red and blue berries such as red currant and ripe blueberry, followed by a subtle aroma of orange peel. The palate shows a fresh wine with big personality, firm and elegant tannins that lend structure and a sensation of unctuousness to the mid palate, all leading to an intense, persistent finish.

CELLARING POTENTIAL

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