



### VIU 1 2021- Twentieth Edition

**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:** The 2020–2021 season was considered cool and unusual for the Colchagua Valley. It began with one of the rainiest winters we've seen in the last few years, where precipitation reached 600mm during winter and early spring. Thanks to this rain, the vineyards began their phenological cycle with a good level of moisture in the soil, thereby avoiding any kind of stress in the plants. Winter temperatures were warm, a trend that continued through to mid-spring, causing a delay in budbreak. Summer saw no extreme weather events, while at the end of January there was an important rainstorm that lowered temperatures for the 2 weeks following the rain, slowing the ripening process in the grapes. Finally, in the months of March and April we saw perfect weather conditions for the end of the ripening process in the grapes, allowing us to obtain wines with great natural acidity, balance, and complexity, and silky tannins.

#### VINIFICATION

**Variety:** Malbec 83%, Cabernet Sauvignon 17%.

**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 stalks principally. The grapes then underwent a 6-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 21 days. The new wine was racked to untoasted French oak foudres (55%) and French oak barrels (45%) for 15 months. Next, the wine was bottled without any filtration to preserve concentration and character.

#### LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.52

Total Acidity: 5.51 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.66 g/L

#### TASTING NOTES

With a cherry-red color and glints of violet. The nose shows fruit and floral aromas reminiscent of red currant, black cherry, and violet, with herbal and sweet spice notes, with freshness, purity, and elegance. On the palate the wine has big body and tension, while remaining vibrant and juicy with very smooth tannins and great depth.

#### AGING POTENTIAL

Drink now or cellar up to 10 years.

FAMILY OWNED SINCE 1935