

# EL INCIDENTE

GRAN CARMÉNÈRE



## EL INCIDENTE 2021

### Thirteenth edition

**VARIETY:** Carménère 86%, Malbec 14%.

**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:** The 2020–2021 vintage was considered cool and exceptional for the Colchagua Valley. It began with one of the rainiest winters we've seen in recent years, with total accumulation reaching 600mm during the winter and early spring months. Thanks to this, the vineyards began their phenological cycle with a very good level of moisture in the soil, avoiding any kind of future stress in the plants. Winter temperatures were moderate, a trend that extended through spring and which caused a delay in budbreak. Summer saw no extreme temperatures, but at the end of January there was an important rain that caused lower summer temperatures for the 2 weeks following the event, causing even slower ripening in the grapes. The months of March and April saw perfect conditions to finish the ripening of the grapes, allowing us to obtain wines with great natural acidity, balanced complexity, and silky tannins.

**HARVEST:** The grapes were harvested by hand into 12kg containers. Carménère was harvested on 20 April while Malbec was harvested during the second week of April.

**WINEMAKING TECHNIQUES:** Once the grapes arrived at the cellar, there was a first selection of bunches, after which the bunches were then destemmed and reviewed a second time, selecting each grape and eliminating any remaining stems. This was followed by a cool pre-fermentation maceration at 10°C for 5 days. Alcoholic fermentation took place in small stainless steel tanks at temperatures ranging between 23° and 24°C. Four short pump overs were performed daily during the fermentation, and total maceration time was 20 days. Next, the wine was racked to oak barrels and concrete eggs, allowing malolactic fermentation to occur naturally. The wine aged in French oak barrels, (90% of the wine, 10% new barrels), while the remaining 10% remained in untoasted French oak foudres, for a total of 15 months.

#### LABORATORY ANALYSIS

Alcohol: 14 % vol

pH: 3.55

Total Acidity: 5.34 g/L (C4H6O6)

Residual sugar: 2.83 g/L

Volatile acidity: 0.57 g/L

**TASTING NOTES:** An intense violet color. The nose shows a Carménère with great depth and elegance, with notes of black fruit and florals, including blackberry and violet with black olive and nuts. The palate is structured with great concentration and smooth, elegant tannins accompanied by a broad selection of flavors that lead to a vibrant, deep finish that shows great delicacy.

**AGING POTENTIAL:** Drink now or cellar for 10 years.

 VIU MANENT