



Viu ∞ Cuvée Infinito 2021

VITICULTURE

Vineyard: Viu 8 is made from a selection of the best Cabernet Sauvignon, Malbec, and Cabernet Franc grapes, planted in the San Carlos Vineyard in the Colchagua Valley. The Cabernet and Malbec vineyards were planted more than 100 years ago.

Soils: The San Carlos estate has soils of alluvial origin and a sandy-clay texture. The soil is deep and extraordinarily porous, with a very good ability to administer the delivery of water to the plant throughout the year, which is very important for the final quality of the wine.

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.

VINIFICACIÓN

Variety: Cabernet Sauvignon 77%, Malbec 14%, Cabernet Franc 9%.

Harvest: The grapes were harvested by hand during the first week of April 2021.

Vinificación: Once the grapes arrived at the cellar, a second selection of bunches eliminated leaves and bunches that were not evenly ripe. The grapes were destemmed, then passed to a third selection of just the grapes, removing the stems principally. This selection was followed by a cool pre-fermentation maceration at 8°C for 5 days. Alcoholic fermentation took place with selected yeasts in small stainless steel tanks, at temperatures ranging between 26° and 28°C. During this process, multiple short pump-overs took place each day to maintain the moisture in the cap. Total maceration time was 22 days, after which the wine was racked to oak barrels and foudres, allowing malolactic fermentation to occur naturally.

Agging: 86% of the wine was aged in French oak barrels and 14% of the blend was aged in untoasted French oak foudres for 15 months

LABORATORY ANALYSIS

Alcohol: 14%
pH: 3,53
Total Acidity: 5,46 g/l (C4H6O6)
Residual sugar: 2,92 g/l
Volatile Acidity: 0,65 g/l

TASTING NOTES

An intense and deep violet color. The complex nose shows an elegant expression of each of the varieties that comprise the blend, highlighting intense and expressive aromas of red and blue fruit such as plum, with violets and spices reminiscent of white pepper. The wine is very balanced on the palate, vibrant, elegant, and precise, with a very long finish.

CELLARING POTENTIAL

Drink now or cellar up to 2033.