



VIBO PUNTA DEL VIENTO 2022

VITICULTURE

Vineyard: The grapes for this wine are from the El Olivar Estate, near Peralillo in the Colchagua Valley. The vines are 17 years old on average.

Soils: Piedmont of geological origin with a 5-10% slope. The very porous, very well drained soil has a well-structured clay-and-gravel first horizon over a layer of weathered alterite with abundant fine root development.

Climate: The 2021–2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

Vineyard management: The vineyards are planted to a density of 4,167–5,714 plants per hectare, trained to low vertical shoot positioning and cane pruned.

VINIFICATION

Variety: Grenache 47%, Syrah 26%, Mourvedre 18%, Cinsault 9%

Harvest: The grapes were harvested between March 10–25, 2022.

Vinification techniques: The grapes were manually selected before being destemmed and crushed into a stainless steel tank, where they underwent a 6-day pre-fermentation cold soak at 8°C to enhance the extraction of aromas and color. Alcoholic fermentation with native yeasts occurred at 24–26°C, with short pumpovers once or twice daily during fermentation to extract only the most elegant tannins, to yield a fruitier, friendlier wine.

Aging: 60% of the wine was for 11 months in French oak barrels, while 31% spent same time in untoasted French oak fudres. The remaining 9% was kept in concrete eggs to enhance freshness and tension.

LABORATORY ANALYSIS

Alcohol: 14 %vol.

pH: 3.45

Total Sugar: 3.47 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.63 g/L

TASTING NOTES

An intense ruby-red color. The nose shows notes of wild berries and wet earth, blackberry and red currant, accompanied by spiced notes of white and pink pepper. The palate shows a wine with intensity and a big personality, tannins with a firm grip that add a sensation of minerality, and lead to an intense, long, and persistent finish.

AGING POTENTIAL

Drink now or cellar for up to 7 years.