

VIBO VIÑEDO CENTENARIO 2022



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 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 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 third week of April, 2022.

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 remained for 14 months in French oak barrels (74%, 8% new barrels), and 3,200-liter untested French oak foudres (23%), while 3% of the wine aged in concrete eggs, adding freshness and minerality to the blend.

LABORATORY ANALYSIS

Alcohol: 14.0 %vol.

pH: 3.56

Total Acidity: 3.29 g/L

Residual Sugar: 2.78 g/L

Volatile Acidity: 0.50 g/L

TASTING NOTES

A very lively ruby-red color. The nose shows off with aromas of red and blue fruit including currant and ripe blueberry, followed by an elegant citrus note reminiscent of dried orange peel. The palate shows a fresh wine with big personality, firm, silky, and elegant tannins that add structure and character to the mid-palate, leading to a long finish.

CELLARING POTENTIAL

Drink now or age for up to 8 years.

FAMILY OWNED SINCE 1935

www.viومانent.cl



DOWNLOAD
TASTING VIDEO