VIU 1 2022 | Twenty-first edition



VITICULTURE

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 2021–2022 season began with a dry winter, with moderate rainfall at first, which gradually increased during the period, reaching around 150 mm of accumulated precipitation by early spring. The rainfall, combined with the first irrigations of the season, allowed us to start the phenological cycle of our vineyards with good soil moisture levels. Budbreak occurred slightly later than usual. Summer began with high temperatures, including a couple of heatwaves, but later maximum temperatures were relatively normal, around 30°C. Finally, the months of March and April brought very favorable weather conditions for grape ripening. All of this is reflected in fresh wines, with great volume and balance.*

VINIFICATION

Variety: *Malbec 85%, Cabernet Sauvignon 13%, Petit Verdot 2%.*

Harvest: *The grapes were harvested by hand into 12kg boxes. 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 19 days. The new wine was racked to untoasted French oak foudres (22%) and French oak barrels (78%) for 15 months. Next, the wine was bottled without any filtration to preserve concentration and character.*

LABORATORY ANALYSIS

Alcohol: 14 % | pH: 3.5 | Total Acidity: 5.37 g/L | Residual Sugar: 2,06 g/L | Volatile Acidity: 0.45 g/L

TASTING NOTES

Viu1 2022 shows an intense cherry-red color with violet hues. It is complex, elegant, and aromatic on the nose, standing out for its floral violet notes, red and blue fruits, along with subtle hints of spices and graphite. On the palate, it is deep and delicate, with fine, elegant tannins, great structure and character, energetic and vibrant, with excellent aging potential.

AGING POTENTIAL

Drink now or cellar up to 15 years.

VIU MANENT

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