



EL INCIDENTE 2011 – Fourth Edition

Variety: Carménère 91%, Malbec 7%, Petit Verdot 2%.

Vineyards: The grapes for this wine come from a selection from Viu Manent's best vineyards in the Colchagua Valley. The Carménère comes from the La Capilla Vineyard, the Malbec from the San Carlos Vineyard, and the Petit Verdot from the El Olivar Vineyards.

La Capilla: this vineyard is 21 years old and located approximately 3 kilometers from the town of Peralillo. The soil is short, low in fertility, of volcanic and alluvial origin, and has good drainage, a significant percentage of sand and silt, and a compact layer of sandstone at a depth of 1 meter. Volcanic ash leaves a whitish appearance on the surface and lends special characteristics to the wine. The Carménère comes from Block 20.

San Carlos: This vineyard was planted more than 100 years ago and is located in the western sector of Cunaco on soil of alluvial origin with a sandy-clay texture, extremely porous with very good drainage and no groundwater. The Malbec comes from Block 4.

El Olivar: This vineyard is 12 years old and located 2 kilometers south of the town of Peralillo. The vineyards are planted on a steep hillside with a 28° slope over very fragmented bedrock at a depth of 1 meter. The Petit Verdot comes from Block 20.

Climate: 446 mm of rain fell during the 2010–2011 season, all concentrated in the winter. The summer was dry with hot days and cold nights. The maximum temperatures were not very high in December and January, and therefore the wine presents good natural acidity, freshness, and good aromatic intensity.

Harvest: The grapes were hand picked into 10-kg boxes. The Carménère was picked on May 9, the Malbec on May 28–30, and the Petit Verdot on May 5, 2011. The first selection was made in the vineyard to discard leaves and bunches in less than optimal condition.

Vinification Techniques: Upon arriving at the cellar, the bunches underwent a second selection to eliminate any remaining leaves and grapes with irregular ripening. They were then destemmed and the individual berries were subjected to a third selection to eliminate stems and any extraneous matter prior to undergoing a pre-fermentation cold soak at 8°C for 7 days. Alcoholic fermentation followed with selected yeasts in small stainless steel tanks at 27°–29°C with one pumpover per day. Total skin contact was 27 days, after which the wine was racked to oak barrels, where malolactic fermentation took place naturally. The wine was aged in French oak for 17 months. 64% of the barrels were new and the remaining 34% were of second, third, and fourth use. The wine was not filtered prior to bottling to conserve all of its concentration and character.

Laboratory Analysis:

Alcohol: 15% vol
pH: 3.59
Total Acidity: 5.4 g/L (C4H6O6)
Residual Sugar: 3.1 g/L
Volatile Acidity: 0.58 g/L

Tasting Notes:

Deep and intense violet in color. The nose is elegant, complex, and fruity with aromas of underbrush, black fruits, and game meat, as well as notes of black pepper (very characteristic of the La Capilla Vineyard) and blond tobacco. The palate has tremendous structure and complexity with the chalky tannins typical of the La Capilla terroir that lead to a long, persistent finish.

Aging Potential:

Drink now or hold until 2024.

FAMILY OWNED SINCE 1935