



VIU 1 2012

VITICULTURE

Vineyard: Viu 1 is made from the best Malbec grapes in 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.

Soil: Of alluvial origin with a sandy-clay texture. It is deep, extraordinarily porous, and has very good drainage and is able to deliver water to the plant very well throughout the entire year, which is very important in the production of high-end Malbec.

Climate: The 2012 vintage was influenced by the “La Niña” phenomenon, which produced a decrease in oceanic temperatures, which in turn resulted in lower precipitation and higher temperatures. The spring of 2011–2012 presented normal temperatures and was frost-free. Temperatures later increased and were very high in February and March and remained so into late April and early May. The wines are concentrated and have silky tannins, good color, and high fruit intensity.

VINIFICATION

Variety: Malbec 100%

Harvest: The grapes were hand picked into 12-kg boxes between April 30 and May 2. The yield was 8.1 tons per hectare. The first 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 leaves and damaged berries. The grapes then underwent an 8-day pre-fermentation cold maceration at 8°C. Alcoholic fermentation took place with selected yeasts in small stainless steel tanks at 26°–28°C with one pumpover per day. Total maceration time was 24 days. The new wine was racked to oak barrels, where malolactic fermentation occurred naturally. The wine was aged in 90% new French oak barrels for 17 months and was then bottled without filtering to conserve all of its concentration and character.

Laboratory Analysis:

Alcohol: 14.5% vol

pH: 3.57

Total Acidity: 5.5 g/L (C4H6O6)

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.63 g/L

Tasting Notes:

Deep violet, almost black in color. The complex and elegant nose recalls plums, violets, forest fruits, sweet spices, and cigar box. The flavorful palate is fresh and profound with tremendous structure, smooth texture, good balance between tannins and acidity, and a long and persistent finish.

FAMILY OWNED SINCE 1935