



## EL INCIDENTE 2013 - Sixth Edition

**Varieties:** Carménère 97%, Malbec 3%.

**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.

**La Capilla:** This vineyard is 23 years old and located approximately 3 kilometers from the town of Peralillo. The soil is shallow, 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. It is extremely porous with very good drainage and no groundwater. The Malbec comes from Block 4.

**Climate:** The 2012–2013 season began with a cold and relatively rainy spring, which delayed the onset of budbreak and the other phenological stages of the grapes. It was a wet season, which meant that ripening was slower and later. Good temperatures in March and April allowed the red grapes to reach good skin and seed maturity with a rather low sugar level, high natural acidity and harvests approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity with alcohol levels approximately 1% lower than usual.

**Harvest:** The grapes were hand picked into 10-kg boxes. The Carmenera was picked on May 8–9 and the Malbec on April 29–30. A preliminary selection was made in the vineyard to eliminate leaves and discard 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 in small stainless steel tanks at 26°–28°C with 4 short pumpovers per day. Total skin contact was 26 days, after which the wine was racked to oak barrels, where malolactic fermentation took place naturally. The wine was aged for 17 months in French oak barrels (41% new). The wine was not filtered prior to bottling to conserve all of its concentration and character.

### Laboratory Analysis

Alcohol: 13.5% vol

pH: 3.64

Total Acidity: 5.1 g/L (C4H6O6)

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.69 g/L

### Tasting Notes

Deep, intense violet in color. The complex, fruity, and ripe nose expresses the characteristics of the year with aromas of black fruits, black pepper, and a bit of leather and blonde tobacco. Great structure and complexity on the palate with tannins that are both chalky (typical of the terroir at La Capilla) and silky and that lend way to a profoundly persistent finish.

### Aging Potential

Drink now or hold until 2022.