



## VIU 1 2014 - Fourteenth 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.

**Soil:** of alluvial origin with a sandy-clay texture. It is deep and extraordinarily porous with very good drainage and good root development. The clay is of very high quality because it is 'expandable' and therefore administers water to the plants very well throughout the entire year. This encourages good ripening and prevents problems with dehydration that can affect the quality of the grapes.

**Climate:** The 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as reduced yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh, have good concentration, deep color, good typicity, and are expressive of their origins.

### VINIFICATION

**Variety:** 97% Malbec, 3% Petit Verdot

**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 27 days. The new wine was racked to oak barrels, where malolactic fermentation occurred naturally. The wine was aged in 80% new French oak barrels for 16 months and was then bottled without filtering to conserve all of its concentration and character.

### LABORATORY ANALYSIS:

Alcohol: 14%  
pH: 3.67  
Total Acidity: 3.28 g/L  
Residual Sugar: 2.8 g/L  
Volatile Acidity: 0.74 g/L

### TASTING NOTES:

Dark violet in color. The complex and elegant nose recalls plums, candied figs, coffee, mocha, sweet spices, and blonde tobacco. The palate shows tremendous structure with very good balance between tannins and acidity. The finish is long, elegant, and deep with a pleasingly persistent finish.

### CELLARING POTENTIAL:

Drink now or cellar up to 2024.

FAMILY OWNED SINCE 1935