



## VIBO VIÑEDO CENTENARIO 2016

### VITICULTURE

**Vineyard:** The grapes come from vineyards that are more than 100 years old at Viu Manent's Fundo San Carlos de Cunaco in the Colchagua Valley.

**Soils:** The soils at the San Carlos estate are of alluvial origin with a sandy-clay texture. They are deep and extraordinarily porous with a very good ability to administer water to the plant throughout the year, which is very important for the final quality of the wine.

**Climate:** The 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields. The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed harvest. The red wines obtained are elegant with good fruit expression and very good balance and freshness on the palate.

### VINIFICATION

**Variety:** 65% Cabernet Sauvignon y 35% Malbec.

**Harvest:** All of the grapes were hand picked. The Cabernet Sauvignon was harvested during the last week of April, the Malbec, during the first week of April, 2016

**Vinification techniques:** The grapes were manually selected prior to being destemmed and crushed into a stainless steel tank, where they underwent a 5-day pre-fermentation cold soak at 8°C for better extraction of color and aromas. Alcoholic fermentation took place with native yeasts in stainless steel tanks at 26°–28°C and 4 short pumpovers per day to ensure that only the most elegant tannins were extracted in order to obtain a fruitier and friendlier wine. The new wine underwent malolactic fermentation naturally in oak.

**Oak treatment:** The wine was aged for 16 months in French oak barrels (73%), untoasted French oak foudres (17%), and cement eggs (17%). 19% was new oak.

### LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.62

Total Acidity: 3.41 g/L

Residual Sugar: 2.08 g/L

Volatile Acidity: 0.62 g/L

### TASTING NOTES

Deep, intense cherry red in color. The complex nose is fresh and fruity with tremendous intensity and aromas of red and black fruits such as ripe plums, sour cherries, and wild berries along with a subtle herbal note. The palate is complex with great structure and round tannins that lend way to a lush, intense finish.

### AGING POTENTIAL

Drink now or cellar up to 6 years.

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