



Viu ∞ Cuvée Infinito 2019

VITICULTURE

Vineyard: Viu 8 is made from a selection of the best Cabernet Sauvignon, Malbec, and Cabernet Franc grapes, planted in the San Carlos Vineyard in the Colchagua Valley. The Cabernet and Malbec vineyards were planted more than 100 years ago.

Soil: Sandy-clay alluvial soils with very good drainage, extraordinarily porous and able to manage water delivery to the plant very well throughout the year, which is very beneficial for the production of Cabernet Sauvignon and Malbec.

Climate: The 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36 or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened, because at one point they were showing very dry due to high temperatures.

VINIFICATION

Variety: Cabernet Sauvignon 78%, Malbec 17%, Cabernet Franc 5%.

Harvest: The Malbec grapes were harvested during the second and third week of April 2019

Vinification: Once the grapes reached the winery, a second selection of clusters was performed, removing any remaining leaves and unevenly ripened clusters. The grapes were destemmed, then underwent a third selection, this time of the berries, primarily to eliminate stem remains. That selection was followed by a 5-day, cold pre-fermentation maceration at 8°C. Alcoholic fermentation was carried out with selected yeasts in small stainless steel tanks at 26–28°C. During this stage, several short pump overs were performed each day to keep the pomace moist. Maceration lasted a total of 22 days, then the wine was racked to oak barrels, where malolactic fermentation occurred naturally.

Oak: 92% of the wine was aged in French oak barrels and 8% of the blend was aged in untoasted French oak foudres for 15 months. The wine was then bottled unfiltered to preserve its full concentration and character.

LABORATORY ANALYSIS

Alcohol: 14 %
pH: 3.44
Total Acidity: 6,5 g/l
Residual sugar: 3.4 g/l
Volatile Acidity: 0.59 g/l

TASTING NOTES

Deep and intense violet colour. In the nose, express the finesse and elegance obtained from each variety, highly perfumed blue and red fruits such as plum, together with black and white pepper, violets and sweet spices. The palate is vibrant, balanced, with very fine tannins that leads to a finish of great depth and precision.

CELLARING POTENTIAL

Drink now or cellar up to 2031.

FAMILY OWNED SINCE 1935