



Bin No:
1652

Wine: *Gran Reserva
Malbec 2017 Vt*

Country: *Chile*

Region: *Colchagua Valley*

Producer: *Viu Manent*

Vintage: *2017*

Colour: *Red*

Grape Variety: *92% Malbec - 6% Syrah - 2% Cabernet Franc*

Status: *Still*
Sustainable environmental management

Allergens: *contains sulphites*

Body Value: *D (A is light - E is full bodied)*
abv: 13.5% - bottle size: 75cl



Tasting Note:

Deep and intense cherry red in colour with a violet hue. The elegant nose stands out for its aromas of red fruits, sour cherries, and berries with a subtle note of blonde tobacco that lends complexity. The palate offers notes of wild blackberries accompanied by voluptuous, elegant tannins that lead to a long and generous finish.

Winery information:

Viu Manent was founded in 1935 by Catalan immigrant Miguel Viu Garcia and his sons Agustin and Miguel Viu Manent. They are one of the longest established producers in the region. Initially the family focused on a negociant wine business however, in 1966 they fulfilled a long held ambition and bought the Hacienda San Carlos de Cunaco and the vineyards in the Colchagua Valley from which they had long sourced their wines. The estate included 150 hectares of noble, pre-phylloxera vines.

Today their passion for their family heritage and stewardship of the land drives them to produce wines with character that express their origin and individual growing season. Their vineyards are all located in the renowned Colchagua Valley and cover 260 hectares over 3 locations: San Carlos, La Capilla and El Olivar. They also source grapes from selected Casablanca vineyards for some of their white wines.

The Region

The Colchagua Valley

The Colchagua Valley is located in the southern most portion of the Rapel Valley in central Chile. It is approximately 140 kilometres south of Santiago and is one of Chile's most well known wine regions particularly for its full-bodied Syrah, Malbec, Carménère and Cabernet Sauvignon.

Colchagua is a transversal valley running east-west and follows the course of the Tinguiririca River. It is defined by two spurs from the Andes, the Northern and Southern Mountains, which create a 35km wide valley with a unique 120km corridor between the sea and the mountains. The vineyards benefit from cool seas breezes and sharp diurnal temperature differences which help to retain acidity and freshness; and give a long growing season which allows the red grapes to develop slowly improving their flavour and colour.

Historically vineyards were planted on the gentler slopes but newer plantings, including Viu Manent's El Olivar vineyard, are on steeper gradients. Apalta, in the Santa Cruz area, is a steep bowl-shaped range of vineyards known for the high quality of its wines. Viu Manent's San Carlos vineyard is located here.

The Vineyards:

Viu Manent wines are made with estate grown grapes from their own properties in the Colchagua Valley. The winery's 254 hectares are divided among 3 vineyards: San Carlos, La Capilla, and El Olivar. Ten percent of the white grapes come from selected Casablanca Valley vineyards, a cool coastal region.

San Carlos Vineyard

Since 1995 the Colchagua Valley is sub-divided into several appellations and Santa Cruz, where San Carlos is located, is the oldest and most established of these. San Carlos vineyard is one of the oldest in Chile having been established in the 19th century with pre-*phylloxera* root stock from France.

Altitude: 240 metres above sea level

Soil Type: Deep medium fertility topsoil with a loam to clay-loam texture.

Red Varieties: Cabernet Sauvignon, Malbec, Merlot, Syrah, Sangiovese.

White Varieties: Chardonnay, Sauvignon Blanc, Semillon, Viognier.

Average Vine Age: 40 years plus

La Capilla Vineyard

Seeking new terroirs on which to establish vineyards to bring additional richness and new characters to their wines. La Capilla, located in the Peralillo area of the Colchagua Valley, was acquired as virgin land in 1992 and planted by Viu Manent.

Altitude: 230 metres above sea level

Soil Type: Low fertility limestone soil, slightly undulating.

Red Varieties: Cabernet Sauvignon, Merlot, Carmenere, Malbec.

Average Vine Age: 16 years

El Olivar Vineyard

Viu Manent's newest vineyard planted on steep slopes (up to 45% gradient) in the west of the Colchagua Valley in the Peralillo area. The whole site covers 325 hectares but no more than 70 hectares will be planted to vineyard. The remaining land has been set aside and is a nature reserve for native flora and fauna.

Altitude: Between 150 and 280 metres

Soil Type: A low fertility 'pied mont' soil with a clay texture.

Varieties: Merlot, Malbec, Syrah, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Carmenere, Mourvedre, Grenache, Tempranillo and Tannat.

Average Vine Age: 9 years.

The Vineyards: The grapes for this wine come from the San Carlos vineyard near Cunaco in the Colchagua Valley. The vines average 28 years in age.

Soils: Of alluvial origin with a sandy-clay texture. The deep and extraordinarily porous soil has the ability to administer water to the plants very well throughout the year, which is very important for Malbec production.

Climate: The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

Vineyard Management: The vertically trained vines are cane- or double guyot-pruned and planted to a density of 4,464 per hectare. Shoots were pulled in spring and early summer, and leaves were pulled manually in early March to increase ventilation and the exposure of the grapes to the sun.

Vinification:

The Gran Reserva wines are made using grapes from specially selected sites within Viu Manent's estate. They are defined by their greater body and complexity whilst maintaining elegance and balance. The Malbec is from the San Carlos Vineyard located close to Cunaco where old vines produce grapes of great quality and concentration. The climate is characterised by warm summer days with cool nights and cooling breezes from the Pacific Ocean and winds from the Andes.

The average age of the vines 25 years, at an elevation of of 190 metres above sea level.

Variety: 92% Malbec, 6% Syrah, 2% Cabernet Franc.

Harvest: The grapes were harvested between the last week of March and the first week of April, 2017.

Vinification: The grapes were destemmed, crushed, and deposited into stainless steel tanks, where they underwent a 4-day cold pre-fermentation maceration at 10°C to enhance extraction of colour and aromas. Alcoholic fermentation was carried out with selected yeasts at 25°–27°C.

Fermentation was very gentle to prevent "over-extraction" in order to produce wines that are more elegant, approachable, and balanced. This was followed by a post-fermentation maceration of approximately 2 weeks. Malolactic fermentation occurred naturally in the barrels. The wine was aged in French oak barrels and then lightly filtered and bottled. Oak: 85% of the wine was aged for 12 months in French oak barrels. The remaining 15% was aged in stainless steel tanks, concrete eggs, and foudres to provide greater freshness and fruitiness in the final blend.

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CELLARING POTENTIAL - Drink now or hold up to 6 years

