



Louis Latour Agencies

El Incidente Carménère

Viu Manent

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| Vintage | 2020 |
| Country of Origin | Chile |
| Region | Colchagua Valley |
| Grape varieties | Petit Verdot, Malbec, Carménère |

Wine description

El Incidente is Viu Manent's take on Carménère, now considered to be Chile's emblematic variety. Although it disappeared from the Old World after the phylloxera attack in the mid-19th century, it was rediscovered, rather by accident, in Chile in the early 1990s. 14% Malbec was added to the blend.

Tasting note

Deep and intense violet in colour. The nose is elegant, complex and fruity with aromas of black fruits along with floral notes and a touch of black pepper and sweet spices. The palate has tremendous structure and complexity with the chalky tannins typical of the La Capilla terroir that lead to a long, persistent finish.

Vineyard information

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| Average vine age | Carménère, 28 years old |
| Soil composition | Carménère, Sand and Silt |
| Harvest type | Hand picked |
| Environmental management | Sustainable Wine of Chile |

Winemaking information

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| De-stemmed | Yes |
| Fermentation vessel | Stainless steel tanks |
| Fermentation | Temperature controlled |
| Maturation vessel | French oak barrels (82%) and Concrete eggs |
| Maturation time | 16 months |

Wine Analysis

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| Alcohol by volume | 14.5% |
| pH | 3.5 |
| Residual sugar (grams per litre) | 2.6 g/L |
| Acidity (grams per litre) | 5.4 g/L |

