



VIU MANENT

MALBEC RESERVE 2003



VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Malbec blocks with an average age of 40 to 50 years.

Soil: Free draining, alluvial loam/clay of medium fertility.

Climate: Yearly average rainfall of 600 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the Andes mountain range.

Vineyard Management: Planting density of 4,464 vines/hectare, trained to vertical shoot positioned canopy and cane pruned. Canopy trimming is carried out once in early spring and again at the beginning summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape variety: Malbec 100%

Harvest: All fruit was hand harvested between the 16th and 25th of April, 2003.

Winemaking Techniques: Fruit was hand harvested before being destemmed and crushed to tank. 15% of the juice was then 'bled-off' in order to increase the skin:juice ratio in the remaining must. The must was then cold soaked for 5 days at 10-12°C in

order to increase aroma extraction. Following this the must was heated and inoculated with selected yeasts. Temperatures peaked at 30°C during fermentation during which time two pumpovers were carried out daily. Fermentation was followed by a 3 week post fermentation maceration before pressing. A natural malolactic fermentation which started in tank was completed in barrel. The wine was then barrel aged for 16 months before being racked to tank, lightly filtered and bottled.

Oak: The blend was matured for a total of 16 months in 85% French and 15% American oak barrels.

LABORATORY ANALYSIS

Alcohol:	14.0 %vol
pH:	3.55
Titrateable Acidity:	5.7 g/L
Residual Sugar:	2.7 g/L
Volatile Acidity:	0.70 g/L

TASTING NOTES

Intense purple in colour, on the nose this wine exhibits exuberant notes of currant, plum, dark chocolate and mocha. In the mouth opulent notes of boysenberry, leather and tar marry with firm yet round tannins to give a long, generous finish.

CELLARING POTENTIAL

Ready to drink now or cellar for up to 6 years.

OUR SOMMELIER RECOMMENDS

Enjoy with grilled Portobello mushrooms and gamey meats such as lamb, venison and wild boar. Also great with strongly flavoured aged blue cheeses such as Roquefort. Serving temperature: 17 to 18°C.