



VIU MANENT

CABERNET SAUVIGNON SINGLE VINEYARD 2004



VITICULTURE

Vineyard: La Capilla, located near the town of Peralillo, Colchagua Valley. Sourced from Cabernet Sauvignon blocks with an average age of 15 years.

Soil: Shallow fine volcanic ash topsoil of low fertility over a hard rock pan.

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 3.334 vines/hectare, trained to vertical shoot positioned canopy and spur pruned. Canopy trimming is carried out once in early spring and again at the beginning of summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape variety: Cabernet Sauvignon 85% y Malbec 15%

Harvest: All fruit was hand harvested between the 8th and 22nd of April of 2004.

Winemaking Techniques: Fruit was manually bunch selected before being destemmed and crushed to tank. The must was then given a 7 day cold soak (10° and 12°C) in order to increase the extraction of "fruit" aroma compounds. The must was then allowed to heat naturally with fermentation commencing and being carried out by native yeasts with temperatures peaking between 28°C and 30°C. The wine was given 2 pumpovers daily during fermentation and received a 2 week post fermentation maceration before being pressed off with a natural malolactic fermentation being completed in barrel. The wine was then barrel aged for 14 months before being racked to tank and

bottled unfiltered.

Oak: 100% of the wine was matured for 14 months in French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14,7 %vol.

pH: 3,59

Titrateable Acidity: 5,4 g/L

Residual Sugar: 3,3 g/L

Volatile Acidity: 0,55 g/L

TASTING NOTES

Deep ruby red colour this wine offers up a nose redolent of figs, milk chocolate and stewed plum. In the mouth this is a big wine with good mouthfeel and gob-smacking ripe fruit flavours. These are backed up by just a hint of marzipan and mint leading to a long, elegant finish.

CELLARING POTENTIAL

Ready to drink now or cellar for up to 8 years.

OUR SOMMELIER RECOMMENDS

Enjoy with roasted strong flavoured meats such as ostrich, wild boar or lamb. Also great with strongly flavoured soft cheeses such as Camembert or Brie. Serving temperature: 17 to 18°C.