



VIU MANENT

CABERNET SAUVIGNON 2005



VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Cabernet Sauvignon blocks with an average age of 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 6,250 vines/hectare, trained to vertical shoot positioned canopy and spur pruned. Canopy trimming was carried out once in early spring and again at the beginning summer. Leaf plucking was carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape variety: Cabernet Sauvignon 100%

Harvest: All fruit was machine harvested between the 17th and 24th of April, 2005.

Winemaking Techniques: The fruit was destemmed and crushed to tank with the fermentation being carried out by selected yeasts with temperatures peaking between 28°C and 30°C. Each tank was given 2 pumpovers daily during fermentation and received a 1 week post fermentation maceration

before being pressed off followed by a natural malolactic fermentation in tank. This wine was then partly barrel aged (30%) with the remainder being matured in stainless steel. The blend was then assembled from tank and barrel components before being lightly filtered and bottled.

Oak: 30% of the blend was matured for 4 months in second and third use French barrels.

LABORATORY ANALYSIS

Alcohol:	14.2 %vol.
pH:	3.60
Titrateable Acidity:	4.9 g/L
Residual Sugar:	3.9 g/L
Volatile Acidity:	0.40 g/L

TASTING NOTES

Deep ruby red in colour, on the nose this wine shows lifted notes of cassis, red berry fruit and spice. In the mouth concentrated notes of raspberry, black cherry and mocha give way to firm yet round tannins leading to a long, elegant finish.

CELLARING POTENTIAL

Ready to drink now or cellar for up to 2 years.

OUR SOMMELIER RECOMMENDS

Enjoy with red meats, hearty stews, and selected creamy blue and mature white cheeses. Serving temperature: 17 to 18°C