



# VIU MANENT

## SAUVIGNON BLANC 2005



### VITICULTURE

**Vineyard:** San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Sauvignon blanc blocks with an average age of 12 to 14 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 3.623 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:** Sauvignon Blanc 100%

**Harvest:** Machine harvested from February 17th to 28th, all harvesting was carried out at night in order to keep fruit temperature to a minimum and thus minimise the potential for juice oxidation.

**Winemaking Techniques:** The grapes were initially crushed to a maceration tank and held at 8°C to 10°C for 24 hours in order to extract the aromas and flavours contained in the skin. The juice was then drained and cold settled for three days followed by racking and cool fermentation (at 10° to 14°C) in stainless steel tanks with selected yeasts. Following this the wine was matured on light lees for six weeks before the blend was assembled, cold and protein stabilised and then filtered and bottled.

**Oak:** None.

### LABORATORY ANALYSIS

Alcohol:	13,0 %vol.
pH:	3,24
Titrateable Acidity:	6,6 g/L
Residual Sugar:	2,2 g/L
Volatile Acidity:	0,21 g/L

### TASTING NOTES

Intense notes of pear and lychee dominate on the nose leading to pure flavours of white peach and nectarine in the mouth. A bright, zesty acidity imparts excellent structure and length.

### CELLARING POTENTIAL

Ready to drink now.

### OUR SOMMELIER RECOMMENDS

Ideal on it's own as an aperitif or enjoy with fresh fruit, salads or sushi. Serving temperature: 11 to 13°C