



# VIU MANENT®

## CABERNET SAUVIGNON RESERVE 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 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 100%

**Harvest:** All fruit was hand harvested between the 14<sup>th</sup> and 26<sup>th</sup> of April, 2005.

**Winemaking Techniques:** Fruit was hand harvested before being destemmed and crushed to tank. The must was then given a 5 day cold soak at 10-12°C in order to increase aroma extraction. The must was heated and inoculated with selected yeasts with temperatures peaking between 28 and 30°C during the fermentation. Two pumpovers were carried out daily during fermentation followed by a 2 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 14 months before being racked to tank, lightly filtered and bottled.

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

### LABORATORY ANALYSIS

Alcohol:	14.1 %vol.
pH:	3.56
Titrateable Acidity:	5.0 g/L
Residual Sugar:	3.3 g/L
Volatile Acidity:	0.41 g/L

### TASTING NOTES

Deep ruby red in colour, on the nose this wine exhibits lifted notes of blackcurrant, fig and date. In the mouth opulent notes of plum, dark chocolate and espresso bean dominate. A well integrated oak backbone backed by firm yet round tannins leads to a long finish.

### CELLARING POTENTIAL

Ready to drink now or cellar for up to 5 years.

### OUR SOMMELIER RECOMMENDS

Enjoy with roasted strong flavoured meats such as venison, beef and duck. Also a delicious accompaniment to hearty beef or rabbit stews and creamy aged cheeses such as Brie or Camembert. Serving temperature: 17 to 18°C.