



# VIU MANENT

## VIU 1 2005 – FIFTH EDITION



### VITICULTURE

**Vineyard:** The Malbec component of this blend was harvested from block #4 of our San Carlos Estate vineyard, located near the town of Cunaco in the Colchagua Valley. Sourced from Malbec blocks with an average age of 60 to 80 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 4,500 vines/hectare, trained to a 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:** Malbec 88% and Cabernet Sauvignon 12%

**Harvest:** All fruit was hand harvested on the 20th and 21st of March, 2005.

**Winemaking Techniques:** A first selection was carried out in the vineyard where only bunches in optimum condition were harvested. Following this all bunches were hand-sorted in the winery with unevenly ripe berries being removed. Following this the bunches of grapes were destemmed and once again passed over the sorting table in order to remove any pieces of stem which had made it through the destemmer. The grapes were then crushed to tank where 15% of the juice was 'bled-off' in order to increase the skin:juice ratio.

This was followed by a 6 day cold soak (at 10-12°C) after which the must was heated and inoculated with selected yeasts. During fermentation the must was pumped over twice daily with temperatures peaking at between 28 and 30°C. After 27 days of total maceration time the wine was run to barrel to undergo a natural malolactic fermentation. The wine was then barrel aged for 20 months before being racked to tank, and bottled.

**Oak:** The blend was matured for total of 20 months in French oak barrels. Overall 88% new barrels were used to mature the blend.

### LABORATORY ANALYSIS

Alcohol	14.8	%
pH	3.47	
Titrateable Acidity	6.0	g/L
Residual Sugar	3.3	g/L
Volatile Acidity	0.61	g/L

### TASTING NOTES

So intensely violet in colour it appears almost opaque in the glass. On the nose heady notes of blackcurrant and plum mix with mocha and just a hint of sweet spice. In the mouth rich chocolate and blueberry flavours kick off a very hedonistic flavour profile finishing with ample black cherry, leather and truffle. Voluptuous tannins combine effortlessly with a fresh acidity and abundant mineral notes leading to an elegant, layered finish.

### CELLARING POTENTIAL

Ready to drink now or cellar until 2016.

### OUR SOMMELIER RECOMMENDS

Great with roast lamb chops tossed in mint pesto, lightly seared venison steaks sprinkled with fresh rosemary or grilled Portobello mushrooms. Also delicious with creamy blue cheeses such as Roquefort. Serving temperature: 17 to 18°C.