



VIU MANENT

MALBEC RESERVA 2007



VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Malbec blocks with an average age of 20 to 30 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 4,464 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: Malbec 100%

Harvest: All fruit was hand harvested between the 29th and 30th of April, 2007.

Winemaking Techniques: Fruit was destemmed and crushed before being inoculated with selected yeasts. During fermentation the must was pumped over twice daily with temperatures peaking at between 28 and 30°C. After 10 days of total maceration time the wine was drained off and run to stainless steel tanks where it underwent a natural malolactic fermentation. Following this the wine was barrel aged before being racked to tank, gently treated with organic egg whites and bottled with minimal filtration.

Oak: The blend was matured for a total of 10 months in 92% French and 8% American oak barrels.

LABORATORY ANALYSIS

Alcohol:	14.3	%vol
pH:	3.61	
Titrateable Acidity:	5.2	g/L
Residual Sugar:	2.5	g/L
Volatile Acidity:	0.41	g/L

TASTING NOTES Intensely purple in colour, on the nose this wine exhibits exuberant notes of currant, plum, dark chocolate and mocha. In the mouth opulent notes of boysenberry, leather and tar marry with firm yet round tannins to give a long, generous finish.

CELLARING POTENTIAL Ready to drink now or cellar for up to 6 years.

OUR SOMMELIER RECOMMENDS Great with wild boar stew and grilled vegetables. Try it with ostrich fillet with quinoa and "malbec" sauce. Serving temperature: 17 to 18°C.