



VIU MANENT

SAUVIGNON BLANC ESTATE COLLECTION 2008



VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from vines with an average age of 15 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 3,600 vines/hectare, trained to a vertical shoot positioned canopy and cane pruned. Canopy trimming is carried out once in early spring and again at the beginning summer. Leaves were removed from the inside of the canopy in mid January in order to increase ventilation in the fruit zone without increasing bunch exposure.

WINEMAKING

Grape variety: Sauvignon Blanc 100%

Harvest: Machine harvested from 25th of February and 4th of March 2008. 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 6°C for 24 hours in order to enhance the extraction of aromas and flavours from the skin. The juice was then drained and cold settled for two days followed by racking and cool fermentation (at 9 -12°C) in stainless steel tanks with selected yeasts. Following this the wine was matured on gross lees for 1 month before the blend was assembled, cold and protein stabilized and then filtered and bottled.

Oak: None.

LABORATORY ANALYSIS

Alcohol:	12.80	%vol.
pH:	3.14	
Titrateable Acidity:	6.20	g/L
Residual Sugar:	1.50	g/L
Volatile Acidity:	0.35	g/L

TASTING NOTES Intense notes of lime and grapefruit dominate on the nose leading to pure flavors of nectarine and green apple 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 with a sea bass and lime ceviche. Delicious with a watercress, argula leaves and cherry tomatoes salad; or with grilled conger eel and asparagus sauce. Serving temperature: 11 to 13°C