



VIU MANENT

MALBEC SINGLE VINEYARD 2003



VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Malbec blocks with an average age of 50 to 60 years.

Soil: Free draining 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 spur 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 85% y Cabernet Sauvignon 15%.

Harvest: All fruit was hand harvested between the 16th and 18th of April, 2003.

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 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). The must was then heated and inoculated with selected yeasts with fermentation temperatures peaking at between 30 and 32°C. All tanks were pumped-over twice daily during fermentation and were pressed off skins after a total maceration time of 30 days. A natural malolactic fermentation which had already begun in the tanks was completed in barrel. The wine was then barrel aged for 18 months before being racked to tank, and bottled unfiltered.

Oak: The blend was matured for 18 months in 90% French and 10% American oak barrels.

LABORATORY ANALYSIS

Alcohol:	14.1 %vol.
pH:	3.54
Titrateable Acidity:	6.0 g/L
Residual Sugar:	2.5 g/L
Volatile Acidity:	0.78 g/L

TASTING NOTES

So intensely coloured it appears black in the glass this wine delivers an opulent nose of boysenberry, plum and fig. In the mouth wilder more exotic flavours of moist earth, bitter chocolate and mocha lead to big, sweet, voluptuous tannins resulting in a long, lingering finish.

CELLARING POTENTIAL

Ready to drink now or cellar until for up to 7 years.

OUR SOMMELIER RECOMMENDS

Great with grilled Portobello mushrooms, fried eggplants, roast lamb chops tossed in a mint pesto and creamy blue cheeses such as Roquefort. Also delicious when accompanied by a rich, moist chocolate cake. Serving temperature: 17 to 18°C.