



# VIU MANENT

## CARMÉNÈRE RESERVE 2004



### VITICULTURE

**Vineyard:** La Capilla, located near the town of Peralillo, Colchagua Valley. Sourced from Carménère blocks with an average age of 15 years.

**Soil:** Shallow fine volcanic ash topsoil of low fertility over a hard rock pan.

**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 3,344 vines/hectare, trained to vertical shoot positioned canopy and cane 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:** Carménère 100%

**Harvest:** All fruit was hand harvested between the 18<sup>th</sup> and 23<sup>rd</sup> of April, 2004.

**Winemaking Techniques:** The fruit was destemmed and crushed to tank with the fermentation being carried out by selected yeasts with temperatures peaking between 28°C and 30°C. Each tank was given 2 pumpovers daily during fermentation and received a 2 week post fermentation maceration before being pressed off followed by a natural malolactic fermentation being completed in barrel. The

wine was barrel aged for a total of 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:	14.9 %vol.
pH:	3.64
Titrateable Acidity:	4.9 g/L
Residual Sugar:	3.3 g/L
Volatile Acidity:	0.54 g/L

### TASTING NOTES

Deep ruby red in colour, on the nose this wine exhibits fragrant notes of black cherry, plum and sweet herbs. In the mouth rich notes of mocha, dark chocolate, dates and leather marry perfectly with well rounded tannins to give a lush, well balanced wine.

### CELLARING POTENTIAL

Ready to drink now or cellar for up to 4 years.

### OUR SOMMELIER RECOMMENDS

Enjoy with roasted strong flavoured meats such as duck, venison and lamb. Also a great accompaniment to spinach pastas with richly flavoured tomato sauces and creamy blue cheeses such as Roquefort. Serving temperature: 17 to 18°C.