



VIU MANENT

VIU 1 2004 – Fourth Edition



VITICULTURE

Vineyard: Harvested from block 4 of our San Carlos Estate vineyard, located near the town of Cunaco in the Colchagua Valley. Sourced from Malbec block with an average age of 60 to 80 years.

Soil: Free draining loam/clay of medium fertility.

Climate: Yearly rainfall is concentrated in the winter. Summer is dry and hot with daytime temperatures regulated by maritime breezes from the Pacific Ocean and cool winds from the Andes mountain range.

Vineyard Management: Trained to a vertical shoot positioned canopy and spur pruned. Canopy trimming is carried out once in early spring and again at the beginning of summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape Variety: Malbec 98% and Cabernet Sauvignon 2%

Harvest: All fruit was hand harvested between the 29th and 30th of March, 2004.

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 7 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 20 months in 100% new French (95%) and American (5%) oak barrels.

LABORATORY ANALYSIS

| | | |
|---------------------|------|--------|
| Alcohol | 14,7 | % vol. |
| pH | 3,56 | |
| Titrateable Acidity | 5,7 | g/L |
| Residual Sugar | 2,3 | g/L |
| Volatile Acidity | 0,70 | 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 balanced acidity and abundant mineral notes leading to an elegant, layered finish.

CELLARING POTENTIAL

Ready to drink now or cellar until 2013.

OUR SOMMELIER RECOMMENDS

Delicious when paired with seared lamb cutlets with a mint pesto and rare rump steak with grilled Portobello mushrooms. Also tasty with creamy blue cheeses such as Roquefort or Gorgonzola. Serving temperature: 17 to 18°C.