



# VIU MANENT®

## SAUVIGNON BLANC SECRETO 2005



### VITICULTURE

**Vineyard:** San Carlos, Cunaco, Colchagua Valley. Sourced from blocks with an average age of 12 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 3.500 vines/hectare, trained to a Scott Henry canopy system and cane pruned. Canopy trimming was carried out once in early spring and again at the beginning of summer. The vines were managed with minimal leaf plucking in order to maintain the fruit with maximum shade and therefore maximum retention of green flavours and natural acidity.

### WINEMAKING

**Grape variety:** Sauvignon Blanc 85% and 15% other undisclosed varieties.

**Harvest:** The fruit was machine harvested between the 17th of February and 2nd of March, 2005. 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 8°C for 24 hours in order to extract the aromas and flavours contained in the skin. The juice was then drained and cold settled for three days followed by racking and cool fermentation (at 10-14°C) in stainless steel tanks with selected yeasts. Following this the wine was matured on gross lees for 2 months before the blend was assembled, cold and protein stabilised and then filtered and bottled.

**Oak:** No oak

### LABORATORY ANALYSIS

Alcohol:	13,2 %vol
pH:	3,23
Titrateable Acidity:	6,6 g/L
Residual Sugar:	2,1 g/L
Volatile Acidity:	0,29 g/L

### TASTING NOTES

Lifted kiwi and green melon notes dominate on the nose giving way to riper more tropical papaya, passionfruit and nectarine flavours 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 but also great with fresh seafood, fresh rocket and baby spinach salads, feta cheese, sundried tomatoes, kalamata olives, serrano hams and pesto based pasta dishes. Serving temperature: 11 to 13°C