



VIU MANENT

MALBEC RESERVE 2005



VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Malbec blocks with an average age of 40 to 50 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 4,464 vines/hectare, trained to vertical shoot positioned canopy and cane 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 100%

Harvest: All fruit was hand harvested between March 23rd and April 18th, 2005.

Winemaking Techniques: Fruit was destemmed and crushed before being inoculated with selected yeasts. During fermentation the must was pumped over twice daily with temperatures peaking at between 28 and 30°C. After 10 days of total maceration time the wine was drained off and run to stainless steel tanks where it underwent a natural malolactic fermentation. Following this the wine was barrel aged before being racked to tank, gently treated with organic egg whites and bottled with minimal filtration.

Oak: The blend was matured for a total of 14 months in 80% French and 20% American oak barrels.

LABORATORY ANALYSIS

Alcohol:	14.2	%vol
pH:	3.47	
Titrateable Acidity:	5.2	g/L
Residual Sugar:	2.4	g/L
Volatile Acidity:	0.45	g/L

TASTING NOTES

Intensely purple in colour, on the nose this wine exhibits exuberant notes of currant, plum, dark chocolate and mocha. In the mouth opulent notes of boysenberry, leather and tar marry with firm yet round tannins to give a long, generous finish.

CELLARING POTENTIAL

Ready to drink now or cellar for up to 5 years.

OUR SOMMELIER RECOMMENDS

Great with grilled lamb chops, a hearty osobuco stew or roast venison accompanied by grilled Portobello mushrooms. Also delicious with creamy blue cheeses such as Roquefort. Serving temperature: 17 to 18°C.