



VIU MANENT

CARMÉNÈRE 2006



VITICULTURE

Vineyard: La Capilla, located in Colchagua Valley. Sourced from Carménère blocks with an average age of 17 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 3,623 vines/hectare, trained to vertical shoot positioned canopy and cane pruned. Both source vineyards are trained to a vertical shoot positioned canopy and cane 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: Carménère 100%

Harvest: All fruit was machine and hand harvested between the 28th of April to 3th of May, 2006..

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 1 week post fermentation maceration before being pressed off followed by a natural malolactic fermentation in tank. This wine was then partly barrel aged

(25%) with the remainder being matured in stainless steel. The blend was then assembled from tank and barrel components before being lightly filtered and bottled.

Oak: 25% of the blend was matured for 5 months in second and third use French and American oak barrels.

LABORATORY ANALYSIS

Alcohol:	14,2 %vol.
pH:	3,65
Titrateable Acidity:	4,7 g/L
Residual Sugar:	2,9 g/L
Volatile Acidity:	0,36 g/L

TASTING NOTES

Deep purple in colour, on the nose this wine delivers a classic Carménère nose of spice, black cherry and mocha. In the mouth notes of boysenberry, cassis, black tea and fragrant herbs combine beautifully leading to a long finish backed by soft, supple tannins.

CELLARING POTENTIAL

Ready to drink now or cellar for up to 2 years.

OUR SOMMELIER RECOMMENDS

Enjoy with grilled red meats, stuffed roasted whole peppers, grilled eggplants and selected blue or mature white cheeses. Serving temperature: 17 to 18°C.