



VIU MANENT

VIOGNIER SECRETO 2006



VITICULTURE

Vineyard: San Carlos, Cunaco, Colchagua Valley. Sourced from blocks with an average age of 8 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 2,899 vines/hectare, trained to a vertical shoot positioned canopy and cane pruned. Canopy trimming was carried out once in early spring and again at the beginning of summer.

WINEMAKING

Grape variety: Viognier 85% and 15% other undisclosed varieties.

Harvest: Hand harvested on the 5th of April, 2006.

Winemaking Techniques: The grapes were whole bunch pressed to tank and the juice cold settled for five days to remove solids. The juice was then racked and fermented in stainless steel tanks with selected yeasts at low temperatures (11 to 14°C). After the primary fermentation the wine was aged on its gross lees for 3 months to add complexity and texture prior to bottling.

Oak: No oak

LABORATORY ANALYSIS

Alcohol:	14.4	%vol
pH:	3.15	
Titratable Acidity:	5.8	g/L
Residual Sugar:	2.1	g/L
Volatile Acidity:	0.46	g/L

TASTING NOTES

On the nose this wine displays lifted notes of white nectarine, quince, and pear. This is followed in the mouth by layers of brazil nut, pineapple and apricot over a bright, racy acidity imparting a refreshingly mineral structure.

CELLARING POTENTIAL

Ready to drink now.

OUR SOMMELIER RECOMMENDS

Enjoy on its own as an aperitif or with a ceviche of shrimps, or spicy asian cuisine. Also delicious with selected mild soft rind cheeses. Serving temperature: 11° to 12°C