



# VIU MANENT.

## MALBEC 2007



### VITICULTURE

**Vineyard:** Sourced from our San Carlos and El Olivar Estates, both located in the Colchagua Valley. Harvested from Malbec vines with an average age of 10 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. 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 100%

**Harvest:** Fruit was both hand and machine harvested between the 16th and 30th of April, 2007.

**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 3 months in second and third use American oak barrels.

### LABORATORY ANALYSIS

Alcohol:	14,00 %vol.
pH:	3,64
Titrateable Acidity:	4.90 g/L
Residual Sugar:	2,80 g/L
Volatile Acidity:	0,39 g/L

### TASTING NOTES

Intensely violet in colour, on the nose this wine exhibits classic Malbec notes of blueberry, black cherry and violets. In the mouth lush flavours of freshly picked boysenberry, raspberry and blackberry give way to notes of chocolate and mocha. Fresh acidity and soft tannins combine to give a long, elegant finish.

### CELLARING POTENTIAL

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

### OUR SOMMELIER RECOMMENDS

Enjoy on its own, with barbecued red meat, spicy chorizo sausages or a hearty stew. Serving temperature: 17 to 18°C.