



VIU MANENT

MERLOT ESTATE COLLECTION 2008



VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo, Colchagua Valley. Sourced from Merlot blocks with an average age of 8 years.

Soil: Free draining, alluvial loam/clay of low 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 spur pruned. Canopy trimming was carried out once in early spring and again at the beginning summer. Leaf plucking was carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape variety: Merlot 100%

Harvest: All fruit was hand harvested between the 18th and 25th of March, 2008

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 French barrels.

LABORATORY ANALYSIS

Alcohol:	13,90 %vol.
pH:	3,55
Titrateable Acidity:	4,90 g/L
Residual Sugar:	2,00 g/L
Volatile Acidity:	0,43 g/L

TASTING NOTES Deep violet in colour, on the nose this wine exhibits classic Merlot notes of blackberry, rum and raisin and black cherry. In the mouth flavours of plum, chocolate and fragrant herbs are backed up by soft, supple tannins and a fresh acidity leading to a long elegant finish.

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

OUR SOMMELIER RECOMMENDS Enjoy with beef tenderloin carpaccio with parmesan cheese and argula. Also delicious with ravioli, lasagne or other pasta dishes with a tomato or plum based sauce. Serving temperature: 17 to 18°C.