



Secreto de Viu Manent 2010 – Viognier

VITICULTURE

Vineyard: San Carlos, Cunaco, Colchagua Valley. Sourced from blocks with an average age of 10 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 2,900 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 March 29th and the 1st of April, 2010.

Winemaking Techniques: The grapes were whole bunch pressed to tank and the juice cold settled for three days to remove solids. The juice was then racked and fermented in stainless steel tanks with selected yeasts at low temperatures (10 to 12°C). After the primary fermentation the wine was aged on its gross lees for two months to add complexity and texture prior to bottling.

Oak: No oak

LABORATORY ANALYSIS

Alcohol:	14.5	%vol
pH:	3.19	
Titrateable Acidity:	6.0	g/L
Residual Sugar:	3,7	g/L
Volatile Acidity:	0.27	g/L

TASTING NOTES

Bright yellow in color. On the nose this wine displays aromas of quince marked, ripe pineapple and apricot, with abundant floral notes. This is followed in the mouth by tropical flavors of peach, mango and pear. Excellent structure is complemented by a fresh acidity, resulting in a complex and lingering finish

Serving temperature: 11° to 12°C

CELLARING POTENTIAL Ready to drink now or aged for 2 years.

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