



Secreto de Viu Manent 2009 – Malbec

VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo, Colchagua Valley, sourced from hillside Syrah blocks with an average age of 11 years.

Soil: Free draining loam soils 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: Both vineyards are trained to a vertical shoot positioned canopy and spur pruned. Canopy trimming was carried out once in early spring and again at the beginning of summer. Leaf plucking was carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape Variety: Malbec 85% with 15% 'other' undisclosed varieties.

Harvest: All fruit was hand harvested between the 2th and 4th of April, 2009.

Winemaking Techniques: Fruit was manually bunch selected before being destemmed and crushed to tank. The must was then given a 7 day cold soak (with temperature maintained between 10 and 12°C) in order to increase the extraction of 'fruity' aroma compounds. The must was then allowed to heat naturally with fermentation commencing and being carried out by native yeasts at temperatures ranging between 28°C and 30°C. Each tank was given 2-4 pumpovers daily during fermentation and received 2 week post fermentation maceration before being pressed off with a natural malolactic fermentation being completed in barrel.

Oak: Aged for 9 months in 92% French and 8% American barrels.

LABORATORY ANALYSIS

Alcohol: 14.6 %vol.

pH: 3.6

Titrateable Acidity: 4.9 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

So intense in colour it is almost opaque this wine exhibits a rich nose of blackcurrant, chocolate and black cherry. In the mouth mocha, leather and liquorice flavours dominate supported by a backbone of robust **yet supple tannins leading to a long, lingering finish.**

Serving temperature: 17 to 18°C.

CELLARING POTENTIAL Ready to drink now or will improve with cellaring for up to 8 years.

Retail Price: US\$ 14

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