



VIU MANENT

CARMÉNÈRE SECRET 2005



VITICULTURE

Vineyard: La Capilla, located near the town of Peralillo, Colchagua Valley. Sourced from Carménère blocks with an average vine age of 15 years.

Soil: Shallow fine volcanic ash topsoil of low fertility over a hard rock pan.

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 3,334 vines/hectare, 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: Carmenere 85% with 15% 'other' undisclosed varieties

Harvest: The Carmenere component of the blend was harvested between the 26th and 30th of April, 2005.

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 a 2 week post fermentation maceration before being pressed off with a natural malolactic fermentation being completed in barrel.

Oak: In total 80% of the blend was aged for 7 months in barrel with a total of 60% being new wood (50% French/10% American). The remainder of the barrels were all second and third use French oak.

LABORATORY ANALYSIS

Alcohol:	13,9 %vol.
pH:	3,64
Titrateable Acidity:	5,1 g/L
Residual Sugar:	3,0 g/L
Volatile Acidity:	0,45 g/L

TASTING NOTES

Intensely violet in colour this wine exhibits an opulent nose of black cherry, mocha and fragrant herbs. In the mouth flavours of boysenberry and bittersweet chocolate predominate accompanied by ample leather, tar and wild mushrooms. This is backed up by firm yet voluptuous tannins leading to a long, rich finish.

CELLARING POTENTIAL

Ready to drink now or will improve with cellaring for up to 6 years.

OUR SOMMELIER RECOMMENDS

Sensational with lightly seared red meats prepared with floral herbs such as sage and basil. Also excellent with grilled eggplant and mushrooms, roasted game birds and creamy blue cheeses such as Rochefort and Gorgonzola. Serving temperature: 17 to 18°C.