



Secret de Viu Manent 2008 – Viognier

VITICULTURE

Vineyard: San Carlos, Cunaco, Colchagua Valley. Sourced from blocks with an average age of 8 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 the 12th and 18th of April, 2008.

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 (11 to 14°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:	14.8	%vol
pH:	3.10	
Titrateable Acidity:	5.7	g/L
Residual Sugar:	2.5	g/L
Volatile Acidity:	0.43	g/L

TASTING NOTES

On the nose this wine displays lifted notes of lime, pineapple, and orange blossom. This is followed in the mouth by layers of pear, nectarine and quince over a bright, racy acidity imparting a refreshingly mineral structure.

Serving temperature: 11° to 12°C

CELLARING POTENTIAL Ready to drink now.

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