



Secret de Viu Manent 2009 – Sauvignon Blanc

VITICULTURE

Vineyard: Sourced from 3 contract vineyards located in the Casablanca Valley. Santa Rosa vineyard on the southwest area, Santa Rita on the west area and Las Rosas on the east area of the Valley.

Soil: Free draining, alluvial loam/clay of low fertility.

Climate: Yearly average rainfall of 450 mm, concentrated in the winter months. Summers are dry with moderately warm days (with a maximum temperature of 25°C) and cool nights. Temperatures are moderated by the presence of morning fogs and sea breezes from the Pacific Ocean.

Vineyard Management: Planting density of 3,500 vines/hectare, trained to a vertical shoot positioned canopy system and cane pruned. Canopy trimming was carried out once in early spring and again at the beginning of summer. The vines were managed with minimal leaf plucking in order to maintain the fruit with maximum shade and therefore maximum retention of fresh green fruit flavors and natural acidity.

WINEMAKING

Grape Variety: Sauvignon Blanc 85% and 15% other undisclosed varieties.

Harvest: The fruit was hand harvested between the 16 - 31th, of March 2009.

Winemaking Techniques: The grapes were initially crushed to a maceration tank and held at 6°C for 24 hours in order to enhance the extraction of aromas and flavours from the skin. The juice was then drained and cold settled for three days followed by racking and cool fermentation (at 9-12°C) in stainless steel tanks with selected yeasts. Following this the wine was matured on gross lees for 2 months before the blend was assembled, cold and protein stabilized and then filtered and bottled.

Oak: No oak.

LABORATORY ANALYSIS

Alcohol:	13.5	%vol
pH:		3.23
Titrateable Acidity:	6.3	g/L
Residual Sugar:	2.2	g/L
Volatile Acidity:	0.45	g/L

TASTING NOTES

Pale and bright clear green in colour. In nose, dominated by mineral complemented by citrus crops as lime and grapefruit aromas. In the mouth, there are more tropical flavors such as the guava, mango and passion fruit. Fresh, vigorous acidity provides an excellent structure and length.

CELLARING POTENTIAL Ready to drink now.

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