



VIU MANENT®

Syrah EL OLIVAR SINGLE VINEYARD 2007

VITICULTURE

Vineyards: Plots N°1, N°2, N°3 and N°4 of Syrah and N°20 of Petit Verdot from our El Olivar vineyard, near Peralillo in the Colchagua Valley. These plots are 7 years old and planted with a density of 2,899 plants/hectare.

Soil: Shallow, moderately fertile hillside granitic soil.

Climate: Average annual precipitation of 600 mm (23.6 in) falls mostly in winter. The summer is dry, with hot days and cold nights. Temperatures are influenced by Pacific Ocean breezes and inland winds that blow down from the Andes Mountains.

Vineyard Management: The vines are trellised to a low vertical shoot position and cane pruned or double guyot-trained. Extra shoots are removed in spring and early summer and the leaves are thinned in early March to increase solar exposure to the grapes.

WINEMAKING

Grape Variety: Syrah 94% and Petit Verdot 6%

Harvest: The grapes were hand picked; the Syrah from April 16 to 21 and Petit Verdot on March 2, 2007.

Winemaking techniques: The best clusters were selected during harvest and a second selection was carried out at the winery to remove unevenly ripened berries. After the grapes were destemmed, a third selection took place to eliminate any remaining leaves or stems. The grapes were then crushed to tank, and 15% was bled off to increase the skin to juice ratio. This was followed by alcoholic fermentation with selected yeasts in stainless steel tanks at temperatures between 28° and 30°C (82–86° F), with 2 pumpovers performed daily. After 27 days of maceration, the wine was racked to oak barrels, where malolactic fermentation occurred naturally. The wine was aged in oak barrels for 18 months, then lightly filtered and bottled.

Oak: The wine was aged for 18 months in new French oak (93%) and American oak (7%) barrels.

_. Bottling took place on December 5, 2008 and produced 11,801 bottles (750 ml).

LABORATORY ANALYSIS

Alcohol:	14.5 %vol
pH:	3.51
Total acidity:	5.3 g/L
Residual Sugar:	3.2 g/L
Volatile Acidity:	0.61 g/L

TASTING NOTES

A deep, dark purple color with violet notes. The nose displays aromas of ripe cherries, port wine, and smoked ham, accompanied by light herbal notes. The palate presents notes of fig, chocolate, and rum-raisins. Its sweet, voluptuous tannins and crisp acidity result in a long, lingering finish.

CELLARING POTENTIAL

Ready to drink now or cellar up to 2017.

