



VIU MANENT

CARMENERE RESERVA 2008



VITICULTURE

Vineyard: La Capilla, located near the town of Peralillo, Colchagua Valley. Sourced from Carménère blocks with an average age of 17 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 3,344 vines/hectare, trained to vertical shoot positioned canopy and cane pruned. Canopy trimming was carried out once in early spring and again at the beginning summer. Leaf plucking was carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape variety: Carménère 100%

Harvest: All fruit was hand harvested from the 3 - 6 of May, 2007.

Winemaking Techniques: Winemaking Techniques Fruit was destemmed and crushed before being inoculated with selected yeasts. During fermentation the must was pumped over twice daily with temperatures peaking at between 28 and 30°C. After 10 days of total maceration time the wine was drained off and run to stainless steel tanks where it underwent natural malolactic fermentation. Following this the wine was barrel aged before being racked to tank, bottled with minimal filtration.

Oak: 100% of the blend was matured for 11 months in 87% French and 13% American oak barrels.

LABORATORY ANALYSIS

Alcohol:	14.5 %vol.
pH:	3.6
Titrateable Acidity:	5.2 g/L
Residual Sugar:	2.6 g/L
Volatile Acidity:	0.41 g/L

TASTING NOTES

Deep ruby red in colour, on the nose this wine exhibits fragrant notes of black cherry, plum and sweet herbs. In the mouth rich notes of mocha, dark chocolate, dates and leather marry perfectly with well rounded tannins to give a lush, well balanced wine.

CELLARING POTENTIAL Ready to drink now or cellar for up to 6 years.