



VIU MANENT

MERLOT RESERVA 2007



VITICULTURE

Vineyard: La Capilla, located near the town of Peralillo, Colchagua Valley. Sourced from Merlot 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 is carried out once in early spring and again at the beginning summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure

WINEMAKING

Grape variety: Merlot 100%

Harvest: All fruit was machine harvested between the 24th and 25th April, 2007.

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 a natural malolactic fermentation. Following this the wine was barrel aged before being racked to tank, gently treated with organic egg whites and bottled with minimal filtration.

Oak: The blend was matured for 13 months in french oak barrels (96%), and American oak barrels (4%).

LABORATORY ANALYSIS

Alcohol:	14.4	% vol.
pH:	3.54	
Titrateable Acidity:	5.1	g/L
Residual Sugar:	2.2	g/L
Volatile Acidity:	0.44	g/L

TASTING NOTES

Deep ruby red in color, on the nose this wine exhibits lifted notes of blackcurrant, boysenberry and spicy mocha. In the mouth lush flavors of cinnamon and black cherry give way to notes of licorice and sweet herbs. Fresh acidity and soft tannins combine to give a long, elegant finish.

CELLARING POTENTIAL Ready to drink now or cellar for up to 5 years.

OUR SOMMELIER RECOMMENDS Enjoy with chicken, spinach and olives lasagne. Also delicious with a slow braised osso buco with saffron risotto. Serving temperature: 17 to 18°C.