



# Louis Latour Agencies

## Secret Viognier

### Viu Manent

Vintage	2012
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Viognier

#### Wine description

The Secret de Viu Manent wines are made in a modern style and make the most of the primary fruit characteristics of each grape variety. Whilst the dominant grape variety is expressed on the label, 15% of the blend of each wine is kept a closely guarded secret. The secret of Viognier has only recently been discovered, it comes from far away but feels right at home in the Colchagua Valley. The grapes that make this wine were sourced from San Carlos vineyard on the Viu Manent estate. The warm days, cool nights and moderating breezes from the Andes and the Pacific produce grapes with good natural acidity and well developed fruit flavours resulting in wines with ripe flavours and balancing fresh acidity.

#### Tasting note

Sparkling brilliant yellow in colour, with an intense aromas of peach, apricot, and pear that mingle with light citrus and floral notes. The palate has light to medium weight with fresh acidity and a persistent finish.

#### Vineyard information

Average vine age	12 years old
Elevation	190 metres
Soil composition	Sandy clay, very porous
Average yield (hl/ha)	13 T/hect
Harvest type	Hand picked
Environmental management	Sustainable

#### Winemaking information

De-stemmed	No
Fermentation vessel	Stainless steel tank
Fermentation	Inoculation
Maturation vessel	Stainless steel on lees
Maturation time	4 months
Fining/clarification	Cold and protein stabilized
Filtration	Yes

#### Wine Analysis

Alcohol by volume	14%
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Residual sugar (grams per litre) 5.2 g/l

