



Louis Latour Agencies

Secret Viognier

Viu Manent

Vintage	2015
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 grapes that make the wine were sourced from San Carlos vineyard on the Viu Manent estate.

Tasting note

Intense golden yellow with greenish nuances and tremendous brilliance. The nose presents fresh and complex aromas of ripe pear, grapefruit, lime and kiwi. The palate is silky and complex with balanced natural acidity, elegant volume and a long finish.

Vineyard information

Average vine age	15 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	Whole-bunch pressed
Fermentation vessel	Stainless steel tanks
Fermentation	Native yeasts
Maturation vessel	Stainless steel on lees
Maturation time	10 months
Finning/clarification	Cold and protein stabilized
Filtration	Yes

Wine Analysis

Alcohol by volume	13.5%
pH	3.43
Residual sugar (grams per litre)	1.0 g/L
Acidity (grams per litre)	4.3 g/L

