



Louis Latour Agencies

Secret Carménère

Viu Manent



Vintage	2011
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Carménère

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 labels were created by Chilean artist Catalina Abbott and each is an interpretation of a secret. Carménère was thought extinct but was rediscovered in Chile where it delivers its maximum expression. This carmenère is from Viu Manent's El Olivar vineyard, located near the town of Peralillo. The 2011 season was cooler than average, especially in Colchagua Valley, and as a results its wines are fresher, and have higher natural acidity and good aromatic intensity.

Tasting note

The wine is intense, deep violet in colour with a complex and fruity nose that offers notes of black pepper and other spices characteristic of Carmenere along with red and black fruits such as cherries and plums complemented by a hint of red tobacco. The fresh and elegant palate has medium tannins and a long pleasing finish.

Vineyard information

Average vine age	8 years old
Elevation	180m
Soil composition	Granitic
Average yield (hl/ha)	9 T/hect
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel and French oak barrels
Fermentation	Inoculation
Maturation vessel	Stainless steel, 56% oak barrels (5% new)
Maturation time	8 months
Filtration	Yes, light filtration

Wine Analysis

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Alcohol by volume	14.5%