



Secret Carménère Viu Manent



Vintage	2013
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.

Tasting note

Deep violet red in color. The nose is fresh with a personality that reflects the typicity of the Carmenere. Notes of red fruits, plums, sweet spices, damp earth, and black pepper intermingle with a subtle note of red tobacco from its oak aging. The palate is medium bodied, vertical, fresh, elegant, well balanced, and complex with good volume and a long finish.

Vineyard information

Average vine age	9 years old
Elevation	180 metres
Soil composition	Granitic
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% French oak barrels
Maturation time	9 months
Filtration	Yes, light filtration

Wine Analysis

Alcohol by volume	14%
pH	3.73
Residual sugar (grams per litre)	2.6 g/L
Acidity (grams per litre)	5.1 g/L