



Louis Latour Agencies

Secret Syrah Viu Manent

Vintage	2010
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Syrah

Wine description

A fresh, fruit driven wine that is enjoyable in its youth. It comes from Viu Manent's El Olivar vineyard close to the town of Peralillo in the Colchagua Valley, a relatively new viticultural area that is well suited to the Syrah grape. The 2010 season was cooler than normal and as a result this vintage is slightly fresher than normal with higher natural acidity and less alcohol.

Tasting note

Aromas of violets, ripe cherries, plums and sweet spices. The palate is medium bodied with silky tannins and a lush, refreshing acidity that leads to an elegant, persistent finish.

Vineyard information

Average vine age	11 years old
Elevation	200m
Soil composition	Deep rocky sandy clay & porous rocky clay
Average yield (hl/ha)	10 T/hect
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel tank
Fermentation	Native yeasts
Maturation vessel	Stainless steel, 80% French oak barrels
Maturation time	6 months
Filtration	Yes, light filtration

Wine Analysis

Alcohol by volume	14.5%
pH	3.45
Residual sugar (grams per litre)	2.6 g/l
Acidity (grams per litre)	5.36 g/l

