

Souis Latour Agencies

Secret Viognier Viu Manent

Vintage 2014 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.

Tasting note

Light greenish-yellow in color. The nose is complex, fresh, and fruity with aromas that recall exotic fruits, papaya, apricot, ripe pears, and citrus along with some floral notes. The palate is viscous and fresh with great volume. Very fruity and balanced with a long, persistent finish.

Vineyard information

Average vine age 14 years old Elevation 190 metres

Soil composition Sandy clay, very porous

Average yield (hl/ha) 13 T/hec
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 14% pH 3.26
Residual sugar (grams per litre) 1.7 g/L
Acidity (grams per litre) 5.7 g/L

