



Louis Latour Agencies



Secret Carménère

Viu Manent

Vintage	2010
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 carménère is from Viu Manent's El Olivar vineyard, located near the town of Peralillo. The 2010 season was cooler than average, especially in Colchagua Valley, and as a result its wines are fresher, and have higher natural acidity and lower alcohol.

Tasting note

A deep dark violet colour, this wine is complex, fruity and spicy on the nose, with plums and black cherries, black pepper, and a subtle note of tobacco. On the palate it is complex and elegant, with abundant fruit and well-rounded tannins, moderate concentration, a refreshing mouth feel, and pleasing persistent finish.

Vineyard information

Average vine age	7 years old
Soil composition	Shallow, moderately fertile slopes
Harvest type	Hand harvested
Environmental management	Sustainable

Winemaking information

De-stemmed	hand selected, 100% destemmed
Fermentation vessel	Stainless steel tanks
Fermentation	Native yeasts, natural malolactic in oak barrels
Maturation vessel	80% French & American oak, 20% stainless steel
Maturation time	6 months

Wine Analysis

Alcohol by volume	14.2%
pH	3.46

Residual sugar (grams per litre) 2.5 g/l

Acidity (grams per litre) 5.2 g/l