



Louis Latour Agencies

Secret Carménère

Viu Manent

Vintage	2017
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 bring out primary fruit characteristics for each grape variety. 15% of the blend is kept a closely guarded secret with labels created by Chilean artist Catalina Abbott, each being 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.

Tasting note

Intense violet-colored red with aromas of black pepper as well as red fruits, berries, and a subtle note of fresh-ground coffee. The medium-bodied palate is well balanced with a smooth texture leading to a very pleasing finish.

Vineyard information

Average vine age	13 years old
Elevation	180 metres
Soil composition	Granitic
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Destemmed and Crushed
Fermentation vessel	Stainless steel and French oak barrels
Fermentation	Inoculation
Maturation vessel	Stainless steel, 42% French oak barrels
Maturation time	10 months
Filtration	Yes, light filtration

Wine Analysis

Alcohol by volume	14%
pH	3.67
Residual sugar (grams per litre)	1.82 g/L
Acidity (grams per litre)	5.04 g/L

