



Louis Latour Agencies

Secret Syrah

Viu Manent

| | |
|-------------------|------------------|
| Vintage | 2014 |
| 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 wines obtained during the 2013/2014 season are fresh and expressive of their place of origin and have good concentration, deep color, and good typicity.

Tasting note

Intense violet in color with a very fresh and fruity nose that recalls blueberries, cherries, and violets, as well as light notes of black pepper and pencil lead. The palate is very lively and fresh with medium structure and reactive ripe tannins that lead to a delicate and long finish.

Vineyard information

| | |
|--------------------------|---|
| Average vine age | 15 years old |
| Elevation | 200 metres |
| Soil composition | Deep rocky sandy clay and 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 tanks |
| Fermentation | Native yeasts |
| Maturation vessel | Stainless steel on lees, 40% French oak Barrels |
| Maturation time | 9 months |
| Filtration | Yes, light filtration |

Wine Analysis

| | |
|-------------------|-----|
| Alcohol by volume | 14% |
|-------------------|-----|

pH 3.49
ENQUIRIES@LOUISLATOUR.CO.UK | WWW.LOUISLATOUR.CO.UK | 020 7409 7276
Residual sugar (grams per litre) 2.4 g/L

