



Louis Latour Agencies

Secret Viognier

Viu Manent

Vintage	2011
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. The labels were created by Chilean artist Catalina Abbott and each is an interpretation of a secret. The secret of Viognier has only recently been discovered, it comes from far away but feels right at home in the Colchagua Valley. The grapes that make this wine were sourced from San Carlos vineyard on the Viu Manent estate. The warm days, cool nights and moderating breezes from the Andes and the Pacific produce grapes with good natural acidity and well developed fruit flavours resulting in wines with ripe flavours and balancing fresh acidity.

Tasting note

Sparkling brilliant yellow in colour, with an intense aromas of peach, apricot, and pear that mingle with light citrus and floral notes. The palate has light to medium weight with fresh acidity and a persistent finish.

Vineyard information

Average vine age	12 years old
Elevation	190 metres
Soil composition	Alluvial, sandy clay, very porous
Harvest type	Hand Harvested
Environmental management	Sustainable

Winemaking information

De-stemmed	No
Fermentation vessel	Stainless steel tank
Fermentation	Selected and natural yeasts
Maturation vessel	6% used French oak barrels
Maturation time	4 months on lees
Finning/clarification	Cold and protein stabilized
Filtration	Yes

Wine Analysis

Alcohol by volume	14.7
pH	3.14

Residual sugar (grams per litre) 3.4 g/l

