



# Louis Latour Agencies

## Secret Viognier

## Viu Manent

|                   |                  |
|-------------------|------------------|
| Vintage           | 2018             |
| 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 grapes that make the wine were sourced from San Carlos vineyard on the Viu Manent estate.

### Tasting note

Golden yellow with greenish nuances and tremendous brilliance. The nose presents fresh and complex aromas of pineapple, white peach and pear with subtle floral notes. The palate is complex with balanced natural acidity, elegant volume and a long finish.

### Vineyard information

|                          |                         |
|--------------------------|-------------------------|
| Average vine age         | 17 years old            |
| Elevation                | 190 metres              |
| Soil composition         | Sandy clay, very porous |
| Average yield (hl/ha)    | 13 T/hect               |
| 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 tank  |
| Maturation time     | 10 months on lees     |
| Filtration          | Yes                   |

### Wine Analysis

|                                  |          |
|----------------------------------|----------|
| Alcohol by volume                | 13.5%    |
| pH                               | 3.35     |
| Residual sugar (grams per litre) | 1 g/L    |
| Acidity (grams per litre)        | 5.86 g/L |

