



Louis Latour Agencies



Secret Syrah

Viu Manent

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| Vintage | 2012 |
| 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 2012 vintage was influenced by la Niña Phenomenon and as a result the wines obtained are concentrated with silky tannins, good color, and high fruit intensity.

Tasting note

Aromas of violets, ripe cherries, plums and sweet spices. The palate is medium bodied with silky tannins and a lush, refreshing acidity that leads to an elegant, persistent finish.

Vineyard information

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| Average vine age | 13 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

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| De-stemmed | Yes |
| Fermentation vessel | Stainless steel tanks |
| Fermentation | Native yeasts |
| Maturation vessel | Stainless steel, 70% French oak barrels |
| Maturation time | 8 months |
| Filtration | Yes. light filtration |

Wine Analysis

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| Alcohol by volume | 14.5% |
| pH | 3.52 |
| Residual sugar (grams per litre) | 2.7 |
| Acidity (grams per litre) | 5.35 |