

# Souis Latour Agencies

# Secret Viognier Viu Manent

Vintage 2013 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 Andres 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

This wine is intense light yellow in colour. The fresh nose recalls exotic fruits such as cherimoya as well as apricots and ripe pears with subtle notes of citrus fruit and flowers. The palate is viscous yet fresh, with tremendous volume. It is very fruity and balanced with a long, persistent finish.

## Vineyard information

Average vine age 13 years old Elevation 190 metres

Soil composition Sandy clay, very porous

Average yield (hl/ha) 13 T/hec
Harvest type Hand picked
Environmental management Sustainable

## Winemaking information

De-stemmed No

Fermentation vessel Stainless steel tank

Fermentation Inoculation

Maturation vessel Stainless steel on lees

Maturation time 4 months

Finning/clarification Cold and protein stabilized

Filtration Yes

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Wine Analysis



viognier

