



Bin No:

1661

*Wine: Secrets
Sauvignon Blanc 2014 Vt*

Country: Chile

Region: Casablanca Valley.

Producer: Viu Manent

Vintage: 2014

Colour: White

Grape Variety: 85% Sauvignon Blanc - 15% A Secret

Status: Still, Sustainable environmental management

Allergens: contains sulphites

Dry/Sweet 2 (1 is dry, 7 is very sweet)

abv: 14.0% - bottle size: 75cl



Tasting Note:

This wine is very light, almost clear greenish-yellow in color. The nose is very fresh with citrus notes such as lime and grapefruit along with exotic fruits, pineapple, and passion fruit. The fresh and fruity palate has a mineral quality, depth, tremendous volume, and a long, persistent finish.

Winery information:

Viu Manent was founded in 1935 by Catalan immigrant Miguel Viu Garcia and his sons Agustin and Miguel Viu Manent. They are one of the longest established producers in the region. Initially the family focused on a negociant wine business however, in 1966 they fulfilled a long held ambition and bought the Hacienda San Carlos de Cunaco and the vineyards in the Colchagua Valley from which they had long sourced their wines. The estate included 150 hectares of noble, pre-phylloxera vines.

Today their passion for their family heritage and stewardship of the land drives them to produce wines with character that express their origin and individual growing season. Their vineyards are all located in the renowned Colchagua Valley and cover 260 hectares over 3 locations: San Carlos, La Capilla and El Olivar. They also source grapes from selected Casablanca vineyards for some of their white wines.

The Region

The Colchagua Valley

The Colchagua Valley is located in the southern most portion of the Rapel Valley in central Chile. It is approximately 140 kilometres south of Santiago and is one of Chile's most well known wine regions particularly for its full-bodied Syrah, Malbec, Carménère and Cabernet Sauvignon.

Colchagua is a transversal valley running east-west and follows the course of the Tinguiririca River. It is defined by two spurs from the Andes, the Northern and Southern Mountains, which create a 35km wide valley with a unique 120km corridor between the sea and the mountains. The vineyards benefit from cool seas breezes and sharp diurnal temperature differences which help to retain acidity and freshness; and give a long growing season which allows the red grapes to develop slowly improving their flavour and colour.

Historically vineyards were planted on the gentler slopes but newer plantings, including Viu Manent's El Olivar vineyard, are on steeper gradients. Apalta, in the Santa Cruz area, is a steep bowl-shaped range of vineyards known for the high quality of its wines. Viu Manent's San Carlos vineyard is located here.

The Vineyards:

Viu Manent wines are made with estate grown grapes from their own properties in the Colchagua Valley. The winery's 254 hectares are divided among 3 vineyards: San Carlos, La Capilla, and El Olivar. Ten percent of the white grapes come from selected Casablanca Valley vineyards, a cool coastal region.

San Carlos Vineyard

Since 1995 the Colchagua Valley is sub-divided into several appellations and Santa Cruz, where San Carlos is located, is the oldest and most established of these. San Carlos vineyard is one of the oldest in Chile having been established in the 19th century with pre-*phylloxera* root stock from France.

Altitude: 240 metres above sea level

Soil Type: Deep medium fertility topsoil with a loam to clay-loam texture.

Red Varieties: Cabernet Sauvignon, Malbec, Merlot, Syrah, Sangiovese.

White Varieties: Chardonnay, Sauvignon Blanc, Semillon, Viognier.

Average Vine Age: 40 years plus

La Capilla Vineyard

Seeking new terroirs on which to establish vineyards to bring additional richness and new characters to their wines. La Capilla, located in the Peralillo area of the Colchagua Valley, was acquired as virgin land in 1992 and planted by Viu Manent.

Altitude: 230 metres above sea level

Soil Type: Low fertility limestone soil, slightly undulating.

Red Varieties: Cabernet Sauvignon, Merlot, Carmenere, Malbec.

Average Vine Age: 16 years

El Olivar Vineyard

Viu Manent's newest vineyard planted on steep slopes (up to 45% gradient) in the west of the Colchagua Valley in the Peralillo area. The whole site covers 325 hectares but no more than 70 hectares will be planted to vineyard. The remaining land has been set aside and is a nature reserve for native flora and fauna.

Altitude: Between 150 and 280 metres

Soil Type: A low fertility 'pied mont' soil with a clay texture.

Varieties: Merlot, Malbec, Syrah, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Carmenere, Mourvedre, Grenache, Tempranillo and Tannat.

Average Vine Age: 9 years.

Vinification:

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 for this wine come from two vineyards located in different sectors of the cool

Casablanca Valley. One is located beside the town of Casablanca and the other is in Las Dichas, approximately

The average age of the vines 9 years, The soil is granitic, at an elevation of 300 metres above sea level, with an average yield of 11.3T/hec

Harvested by hand. The berries were de stemmed, pressed and fermented in stainless steel tanks and left on their lees. Maturation was for 2 - 3 months. The resultant wine was then cold fined protein stabilisation then finishing with a light filtration before bottling.

