



Bin No:
1660

Wine: **Secrets**
Viognier 2014 Vt

Country: *Chile*
Region: *Casablanca Valley.*

Producer: *Viu Manent*

Vintage: *2014*

Colour: *White*
Grape Variety: *85% Viognier - 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:

NOTES Light greenish-yellow in color. The nose is complex, fresh, and fruity with aromas that recall exotic fruits, papaya, apricot, ripe pears, and citrus along with some floral notes. The palate is viscous and fresh with great volume. Very fruity and balanced with 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.

Vineyard: San Carlos de Cunaco in the Colchagua Valley.

The average age of the vines is 14 years.

Soil: Of alluvial origin with a sandy-clay texture. The deep and extraordinarily porous soils have very good drainage and expandable clay with the ability to administer water to the plant very well throughout the entire year.

Climate: The 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as reduced yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest.

The wines obtained are fresh and expressive of their place of origin and have good concentration, deep colour, and good typicity.

Vineyard Management: The plantation density is 2,900 plants/hectare, and the vines are trellised to low vertical shoot position and cane pruned. Shoots were trimmed in spring and early summer, and leaves were pulled to ventilate the bunches and keep the grapes protected, maximizing their freshness and natural acidity.

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 were hand picked March 12–15, 2014.

The grapes were whole cluster pressed, and alcoholic fermentation took place with native yeasts over the course of 3 weeks at 16°–20°C. The wine was then held on its fine lees for approximately 10 months with periodic stirring to obtain greater silkiness and volume.

The wine is unoaked

Tasting Note:

Light greenish-yellow in colour. The nose is complex, fresh, and fruity with aromas that recall exotic fruits, papaya, apricot, ripe pears, and citrus along with some floral notes. The palate is viscous and fresh with great volume. Very fruity and balanced with a long, persistent finish.

Food Recommendation

Singular and aromatic wine with aromas of white flowers, apricots, and an exotic note of cherimoya. This is a white with structure and tremendous personality, which allows for great versatility when pairing with different dishes such as stews, turkey, grilled chicken, or even stuffed calamari.

Serve at 10°–12°C.

