



VIU MANENT SECRETO CARMENERE



APPELLATION

Valle de Colchagua, Chile

VARIETALS

85% Carménère, and 15% Other Reds

VINEYARD

El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 16 years in age. The first soil layer is very well structured with granite and gravel over a second soil layer that's fragmented granitic rock with an abundance of fine root development.

VINIFICATION

Four short daily pump-overs to extract only the most elegant tannins and obtain a fruitier and friendlier wine. Oak: 8% of the wine aged for 11 months in French oak barrels and the remaining 92% remained in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

WINEMAKER'S NOTES

Intense red color with glints of violet. The nose shows aromas of red fruit of the forest together with spices, followed by a subtle note of fresh coffee beans. On the palate there's notes of blue fruit and black pepper, together with mature, well integrated and silky tannins that lead to an elegant and pleasant finish.

FOOD PAIRING

Chilean dishes like Empanadas or Corn Pie. Also enjoy with Chicken or Lamb Curry, Beef Stew, Brisket Plateada or Mantecoso cheese.



Universal Red Glass



AGING

3 - 5 Years



DECANT

30 Minutes



SERVE TEMP

62- 66° F